DINNER DATE NIGHT

R550 PER COUPLE INCLUDING A BOTTLE OF HOUSE WINE

CANAPES

Welcome drink & chef's choice canapes

STARTERS

Uramaki Sushi Rolls
Home smoked Scottish salmon, minted pineapple and peppadew salsa, wasabi cream cheese, soy sauce, toasted sesame seeds, poached sushi rice

OR

Popcorn Chicken
Crumbed chicken breast fillet, served with a smoked sweet and sour dressing, popcorn dust, succotash, guacamole

OR

Warm mushroom pate
Creamy mushroom and cheese pate, toasted sourdough crostini ideal for soaking up every last bit

MAINS

Beef
250g beef sirloin seasoned with homemade Worcestershire salt, cooked to juicy perfection and served with a gooey poached egg, horseradish cream, mashed potatoes and pepper sauce

OR

Line Fish
Beer battered fresh hake fillet, golden and crisp served with rustic cut stay crisp chips, grilled lemon and homemade classic tartar sauce

OR

Ratatouille Lasagne
Tangy ratatouille layered on open lasagne sheets, topped with gratin parmesan and basil cream cheese

DESSERTS

Chocolate Fondant
Warm chocolate volcano with a rich dark chocolate sauce topped with caramelised banana and a scoop of vanilla ice cream to melt the moment.

OR

Crème Brulee
Rosemary infused crème brulee served lemon shortbread and berry compote