



Valentine's Dinner

14 February 2019

MEADOW GREEN
RESTAURANT

R599 per person

PLATED STARTER

Orange and Thyme Smoked Chicken Breast
Beetroot three ways | puree | pickled | candied
Watercress and citrus salad | cranberry dressing

BUFFET MAIN COURSE

SOUP STATION

Creamy Mushroom Veloute | Assorted Breads | Butter and Dips

CHARCUTERY SELECTION

Sliced Parma Ham
Sliced Coppa
Sliced Salami
Sliced Pastrami
Artichoke in olive oil
Smoked black forest ham
Dill pickle

Garden Greens and Micro Herbs
Pickled onions
Pickled cucumber
Sundried tomato
Macerated Olives
Fig preserve
Grape preserve

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SALAD BAR

Compound salads | baby salad leaves | sliced cucumber | cherry tomato
shaved vegetables | white balsamic vinaigrette | coriander | pickled beetroot
cubes | baby corn | artichoke | sundried tomato | pimentos in olive oil | pickled
baby onions

Selection of homemade dressings and vinaigrette

CARVERY

Oven roasted Leg of Lamb | with Yorkshire pudding and a port and mint jus
Rare Roast Beef | with Rosemary Jus and Creamed Horseradish
Roasted Suckling Pig | Creamed Apple Cider Jus

HOT DISHES

Modern chicken coq-au-van | baby carrots
Slow braised beef short rib | root vegetables
Modern Moussaka | tomato | smoke eggplant (V)
Butternut squash casserole | leeks | prosciutto and thyme

VEGETABLE AND STARCHES

Sauté broccolini | toasted almonds | crispy aubergine
Savory roasted root vegetables | garlic and thyme
Wild mushroom with pear | cannellini beans and tomato
Sauté green beans with goats' cheese | almonds | smoked paprika
Wild rice pilaf | toasted almonds
Traditional roasted potato | lemon and sage
Sweet potato and feta gratin | parmesan cheese

ORIENTAL STIRFRY BAR

Pad Thai Noodles | Wok fried wild mushrooms | soy | chilli | ginger | garlic | line fish
Chinese noodles | coriander marinated chicken | spring onions | bean sprouts | red pepper broth

LIVE ACTION & PASTA STATION

Grilled line fish | citrus beurre blanc
Black Shell Mussel | White Wine | Garlic | Cream

CHEESE AND BREADS

Selection of homemade breads and rolls | dips | compound butters
Selection of locally and internationally sourced cheese | preserves

PLATED DESSERT

For Chocolate Lovers

Dark Chocolate and Almond Torte | red wine poached pear
Chocolate Brulee | shortbread biscuit soil | stewed cherries
Decadent White Chocolate Blondie | peanut butter fudge | coco nibs