

Menu: Business and Community Awards 2019

Drinks Reception

Biltong, droewors, crisps and olives

Starters:

Snoek Pate on Melba toast
Vegetarian Pate on Pumpernickel bread
Ostrich carpaccio
Bobotie in cups
Boerewors, pap & tomato onion sauce
Chef's vegetarian extra

Main course:

Duck Breast marinated in soy, with sweet potatoes, curly kale, French beans and red wine sauce.

Veggie option:

Vegetarian Moussaka

Additional Main Veggies on the table:

Butternut squash strips
Sweet Potatoes
Roasted baby potatoes

Desserts:

Melktert
Peppermint Crisp Tart
Koeksisters

Cheese platter

Drinks Selection:

SA White Wine - Stellenhurst Chenin Blanc
SA Red Wine - Nyala Cabernet Sauvignon
SA Beer & Cider to be available at Cash Bar
Fully stocked cash bar for other beverages