



The South African Chamber of Commerce UK

Annual Gala Dinner

Mansion House, 22nd March 2022

Menu

Starter Course

Guinea fowl and chicken pressed terrine, split peas puree, pickled vegetables, piccadilly gel, crispy ciabatta

Main Course

Honey glazed and Thai basil, duck breast, confit leg and Maranello cherry spring roll, fava beans, grilled yellow courgette, polenta and chive puree with green bean bundle

Dessert Course

Chocolate sphere with cherry mousse, pistachio sponge, grillotines diplomate, mint chocolate rocks and lemon verbena

Coffees and Teas

Fairtrade Coffee
Tea and Herbal Teas
Petits Fours

