

LOVE IS ON THE MENU



SILVER SIX COURSE MENU

Welcome Drink Refreshing Sparkling Wine

AMUSEBOUCHE

Smoked Salmon Roulade & Parmesan Disc

POTAGE

Vichyssoise

A thick soup made from Sauteed Leeks, Onions, Potatoes, Cream & Chicken Stock
OR

Roasted tomato soup

Australian Roasted Tomato and Bell Pepper Soup with Herb Croutons

PALATE CLEANSER

Lemon & Mint Sorbet

ENTRÉE

Fillet of King Klip

Topped with a Parmesan Mussel Herb Crust served
with Lightly Buttered Baby Vegetables & Rustic Potatoes
flavored with a Light Fish Velouté

OR

Tornados Rossini with Cognac Sauce

Herb crusted Fillet of beef

Dauphinoise Potatoes, melody of Baby Asparagus and Cognac Sauce

VEGETARIAN OPTION

Green Risotto Balls Pakora served with Natal Curry Sauce & Tempura Vegetables

DESSERT

Crème Brulee served with Berry Coulis, Chocolate Dipped Strawberry
and Vermicelli Biscuit

FRIANDISE & COFFEE

Light French Truffles & Petit Fours