

PRIVA

HORS D'OUVRES:

CHICKEN A LA PRIVA

GRILLED DEBONED CHICKEN IN CREAMY SAUCE, CRUMBLLED FETA CHEESE AND FRESH CIABBATTA.
OR

SPRINGBOK CARPACCIO

THINLY SLICED SMOKED SPRINGBOK FILLET, GRILLED STRAWBERRIES, ROCKET, CASHEW NUTS.
OR

CRAB CAKES:

CREAMY CITRUS CORIANDER STUFFING, FRESH ROCKET SALAD, CITRUS DRESSING.

MAIN COURSE

KINGKLIP:

GRILLED KINGKLIP, BABY PRAWN NORMANDY SAUCE, SPRING ONION AND FETA COUS COUS, ROASTED BEETROOT, PEA PUREE.
OR

BEEF FILLET:

SHITAKE MUSHROOMS, CREAMY MISO SOYA SAUCE, PINE NUTS AND TENDERSTEM BROCCOLI SERVED ON DEEP FRIED POLENTA DISCS
OR

VENISON:

OSTRICH MEDALLIONS, AMARULA SWEET POTATO MASH, CARROT PUREE, SAUTEED SUGAR SNAP PEAS, RED WINE REDUCTION.
OR

PORK BELLY:

HONEY SOYA GLAZE, PUMPKIN TART, CORN SALSA, BUTTERNUT PUREE, HOMEMADE CRACKLING.

DESSERT COURSE:

CHEESE CAKE

VANILLA FRIDGE CHEESECAKE, ROOIBOS SPHERES, LIME CURD, BITTER ORANGE GEL, ROOIBOS SUGAR CHIPS.
OR

PINA COLADA PANNA COTTA

PINEAPPLE, STRAWBERRY AND APPLE COMPOTE, BLACKBERRY REDUCTION, MANGO PUREE, LIME CURD, CHERRY PUREE, HOME MADE NOUGAT ICE CREAM
OR

DECADENT CHOCOLATE MOUSSE

3 LAYERS OF HOMEMADE CHOCOLATE MOUSSE, CRUMBLE, VANILLA ICE CREAM

R425 per person