



BARN PLATED MENU

R395.00 per person

STARTER

Zucchini & Mozzarella Tart

Thinly sliced zucchini and mozzarella, served in a phyllo nest with roasted cherry tomatoes, basil pesto and tender micro herb salad

MAIN COURSE

Chermoula Fillet

Tender fillet of beef with a chermoula cream sauce, gratin dauphinois, red wine gel, mushroom foam, and tender roasted baby vegetables

OR

Chicken Saltimbocca

Chicken fillet seasoned with sage and prosciutto, served on fried risotto cakes with wilted baby spinach, pan roasted cherry tomatoes, basil cream and parmesan crisp

DESSERT

Sweet Trio

Mini fruit pavlova, Pecan tart slice, Vanilla panna cotta