



# GALA *Dinner* SELF SELECTOR MENU

## COLD STARTERS

Avocado with prawn tail marie rose, tomato concassé and dribbled with virgin olive oil

Salad of pear, feta, toasted pecan nuts, parma ham and rocket dressed with a white wine vinaigrette and balsmic reduction

Smoked Norweigan salmon with deep fried capers, cucumber spaghetti and dressed with a fennel vinaigrette

## HOT STARTERS

Fresh asparagus wrapped in streaky bacon rashers, oven baked and topped with a classical béarnaise sauce

Penne pasta with grilled vegetables bound with a sun dried tomato sauce

Half shell mussels in a white wine and fresh herb cream sauce served with toasted French bread croûte

## SOUPS

A purée of roasted butternut, topped with a chive cream

Thai hot and sour chicken soup

Cream of mushroom and rosemary soup with goats cheese toasts

## FISH

Pan seared salmon, served on a bed of Chinese cabbage and surrounded with a soya beuerre blanc

Roasted kingklip fillet on a bed of basil mash and topped with a light crayfish sauce

Herb crusted line fish fillet on a bed of roasted baby vegetables and dressed with a lemon thyme butter sauce

*The above may be served as a Fish or Main Course*



## MAIN COURSE

*All main courses are served with buttered fresh vegetable bundles and roast turned potatoes*

Herb crusted rack of lamb with mint and rosemary jus

Baked French trimmed chicken supreme filled with spinach and brie and served with a light dijonnaise sauce

Crushed black pepper and coriander seasoned venison loin with gluhwien sauce and glazed baby onions

Whole roast prime beef fillet on a bourguignon ragout, topped with Hollandaise sauce

## VEGETARIAN OPTIONS

Oven baked butternut bobotie served with poppadom and peach chutney

An open lasagna of tomato and feta, smothered in a parmesan cream sauce with deep fried basil

Woodland mushrooms and green onion pancakes with a Swiss cheese and mustard sauce

Eggplant, tomato, spinach and potato moussaka

## DESSERTS

Roasted pear and thyme crème brûlée

Individual malva pudding on home made crème anglaise sauce, served with vanilla ice cream

A light lemon cheese cake set on a pineapple and chilli salsa

Individual chocolate mousse cake on a cherry and citrus flavoured jubilee sauce

*All food items are subject to availability*