



Buitenverwachting
Restaurant

Function Menus

Menus are valid until 30 June 2012

Starter Selection

Goat's Feta-Vegetable Terrine

with Rucola, Olive Tapenade & Balsamico Sorbet

or

Prawn Salad

with Citrus Dressing & its own Mousse

or

Chef Edgar's Caesar Salad

with pan-fried Norwegian Salmon

or

Seared & smoked Tuna Salad

with Wasabi Dressing

or

M-R pan-fried Ostrich

with Pumpkin Tofu, Sprouting Salad & Raspberry Vinaigrette

or

Duck Leg Confit

with Mesclun Salad, Chilli-Orange Vinaigrette & Brioche

or

Chalmar Beef Carpaccio with Mushrooms in Beef Tea Jelly

Truffle Vinaigrette, Red Pepper Salsa, Parmesan & Rucola

or

Spinach, Tomato & roasted Garlic Soup

with a Duo of Lamb

Dishes are subject to seasonal changes throughout the year

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Main Course Selection

Pan-fried & Puff Pastry baked Salmon Trout

with Fennel braised Potato, Sauce Hollandaise & Almond Broccoli

or

Pan-fried Line Fish of the Day

set on Saffron-Samphire Risotto & Basil Sauce

or

Kingklip braised in Indian spiced Yoghurt

with Biryani Samoosa, Crayfish Dhaal & Curry Leaf fragrant Vegetables

or

Pasture reared, roasted Chicken Galantine, its own pan-fried Breast

with Grape Sauce & truffled Ricotta-Potato Raviolis

or

Pan-fried Duck Breast & crispy Duck Leg

with Kumquat-green Peppercorn Jus & red Cabbage Spring Roll

or

Whole roasted Beef Fillet in a Bone Marrow Crust

with Red Wine Shallot Sauce & Porcini-Potato Rosette

or

Grilled Loin & pan-fried Cutlet of Lamb

with its own deep-fried Osso Bucco Risotto & Juice

or

Pan-fried Loin of Springbok glazed in Hanepoot Chutney

with Oriental Red Cabbage Sauce & Brioche, Celeriac-Chestnut Mille Feuille

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Dessert Selection

Yoghurt Crème Catalan

with Saffron-Honey Ice Cream & Rhubarb

or

Chocolate Variation

"Buitenverwachting"

Add R 25 extra to the total Menu Price per Person

or

Raspberry Soufflé

with Milk Chocolate-Orange Parfait & Almonds

or

Poached Pears in Peartizer set on Spéculoos Cookie

with Vanilla-Pecan Nut Ice Cream & Dacquoise filled with Gianduja Crème

or

Vanilla Panna Cotta with Strawberries,

Strawberry-Balsamico Sorbet & Marsala Zabaglione filled Cannolis

or

Almond-Cappuccino Mousse Schnitte

garnished with seasonal Berries

or

Cheese Platter

Selection of Local & International Cheeses with Condiments

Function Menu includes

Homemade Breads & Spreads, Amuse Bouche, Friandise & Filter Coffee.

3-course Menu: R435

4-course Menu: R485

5-course Menu: R535

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