



## ALOE MENU (R395 per person 2024)

**TO START.....** Choose **ONE** of the following.

MEDITERRANEAN CHICKEN SALAD	With lemon zest, thyme, and croutons
CLASSIC BUTTERNUT SOUP	With cinnamon and home-made bread (v)
ROQUEFORT, TOMATO & SWEET ONION	On a Vol-au-vent, with a rocket salad & balsamic reduction (v)
CRISP GOLDEN SPRING ROLLS	With Asian Greens and Soy Coriander infused Sweet Chilli Sauce (v)
TERIYAKI MEATBALLS	With chives & sesame seeds
MEZZE PLATTER	With all the Greek classics
STICKY SOY HONEY CHICKEN KEBABS	With noodles, spring onion, ginger & garlic

**FOR MAIN COURSE.....** Choose **ONE** of the following

CRISPY BELLY OF PORK	With apple & white wine sauce, crackling, Pomme William & Seasonal vegetables.
BUTTER CHICKEN BREAST	With Vegetable biryani rice timbale, roti & carrot salad
ROAST GAMMON	With a pineapple glaze, potato fondant & Seasonal vegetables
CHICKEN BALLOTINE	With Spinach & Feta and a poultry infused cream, new baby potatoes & seasonal vegetables.
GRILLED HAKE KEBAB	Accompanied by a potato fondant and buttered baby vegetables napped in a caper lemon butter cream

**SOMETHING SWEET.....** Choose **ONE** of the following.

CHOCOLATE BROWNIES	With a creamy chocolate ganache
MIXED BERRY PAVLOVA STACKS	With fresh cream, mixed berries, and a mixed berry coulis
SEASONAL FRESH FRUIT SKEWERS	With whipped cream or ice cream, passion fruit & mint infused coulis
INDIVIDUAL MALVA PUDDINGS	Prepared classically and topped with a vanilla infused custard
PEPPERMINT CRISP MOUSSE GLASSES	With white chocolate mousse, rich caramel, crushed peppermint, and ginger biscuits

