



AZALIA MENU (R550 per person 2024)

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

THAI BEEF SALAD	With beetroot carrot, spring onion, cucumber & soy & ginger dressing
AUBERGINE AND GOATS CHEESE VEGETABLE STACK	Drizzled with a sundried tomato and basil pesto
CRISPY FISH GOUJONS	With a lemon dipping sauce
CLASSIC POTATO AND LEEK SOUP	With sautéed leeks and topped with a blue cheese bruschetta (v)
PHYLLO WONTONS	With prawns, shrimp, chilli & lime
CHARCUTERIE PLATTER	With cold meats, cheese & pickles
MUSSELS	In a white wine & chive cream with home-made focaccia

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

BEEF FILLET	With a roasted Garlic and Parsley Mashed Potato, honey glazed baby carrots, garden fresh buttered Green Beans & a red wine jus.
LAMB CUTLETS	With a roasted Garlic and Parsley Mashed Potato, accompanied by honey glazed baby carrots and garden fresh buttered Green Beans, napped with a Coffee scented Jus
GRILLED SALMON TROUT	With Zucchini fritters, a sweet Asian slaw and dill crème fraiche
SLOW BRAISED LAMB SHANK	In a red wine sauce served with grainy mustard mashed potato, julienne mixed peppers, and vine tomatoes
CHICKEN & PRAWN CURRY	Accompanied by a fragrant basmati rice, roti, poppadum, Indian pickle, and raitas garnished with garden fresh coriander

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

CLASSIC CRÈME BRULE	With a crisp sugar crust and a vanilla tuile biscuit
CLASSIC TIRAMISU	Dusted with cocoa powder and chocolate shavings
BAKED VANILLA CHEESECAKE	With a chocolate brownie base and drizzled with a rich dark chocolate ganache
TRIO OF CHOCOLATE TOWER	Dark chocolate brownie topped with a rich mint swirled milk chocolate mousse & finished off with a White chocolate mirror glaze
DECONSTRUCTED BLACK FORREST	Black cherry cheesecake balls on a chocolate sponge, confit black cherries in kirsch, chocolate cookie crumbs & white chocolate quills

