



## SET MENU CHOICES

### STARTER

Organic Green Salad with strawberries, goats cheese and balsamic glaze  
Thai Salmon fish cakes with a Wasabi ginger Tartar sauce  
Bobotie spring rolls with a medley of chutneys  
Avocado Ritz with chilli, ginger and lime Prawns  
Thai vegetable wraps with an Almond and Maple Sauce

### SOUPS

Sweet potato & Chickpea soup  
Tuscan Tomato soup with Feta and fresh Basil  
Coconut and Coriander Curried Butternut & Orange  
Potato & Leek drizzled with Basil pesto  
Watermelon and vodka soup

### MAINS

Chicken roulade with Spinach, Feta & sun dried Tomato with a Couscous Pilaf and a herb  
Mushroom sauce  
Fillet of Beef with Dukka spice on duchess Potato with a Rosemary infused Jus  
Coconut & Coriander Lamb Curry with herbed Basmati rice & traditional sambals  
Herb crusted rack of Lamb set on Rosemary infused duchess Potato  
served with a Merlot jus  
Grilled Norwegian salmon set on wilted Spinach  
with a Coconut Lime reduction

### DESSERT

Belgian Chocolate Brownie topped with Vanilla Crème and seasonal Berries Individual French Lemon  
Meringue tarts with a fruit Compote  
Baked Lime Cheesecake with a Berry Coulis  
Mini Malva Pudding with a crème Anglaise  
Summer Pavlova with seasonal fruit and vanilla Cream