



POTJIE MENU OPTIONS 2017

Menu	Price pp	Salad	Main	Dessert
Option 1	R 250	2	4	2
Option 2	R 300	3	5	3
Option 3	R 350	4	6	4

Salads

- Crisp roasted baby potato and spicy fragrant chakalaka, drizzled with coriander seeds and fresh coriander infused yoghurt
- Grilled pear, gorgonzola, rocket and walnut salad with honey thyme infused balsamic dressing garnished with orange pearl segments
- Shredded green and red cabbage, mango, sliced celery and mange tout tossed with thai coconut curry infused mayo with crushed macadamia nuts
- Watermelon, cucumber ribbons and creamy danish feta salad with mint coriander infused white balsamic vinaigrette
- Chargrilled broccoli farfalle pasta salad tossed with dehydrated cranberries toasted flaked almonds laced in a tangy apple dressing

Mains

- Aromatic rogan josh curry potjie drizzled with cumin and coriander infused yoghurt, crispy poppadums
- Mozambique yellow seafood curry potjie flavoured with saffron, coconut cream and lime, with tender poached crab, line fish, west coast mussels, tender calamari and prawns
- Rich red wine chicken country potjie with medley of baby vegetables, barley and parsley and wholegrain mustard dumplings
- Lamb knuckle succulent waterblommetjie bredie
- Meraai se paai, cape malay braai paai, aromatic infused butternut and spinach layered between phyllo pastry topped with curry spiced flaked almonds and finished with a honey drizzle
- Mini Lamb shank potjie slow cooked with rosemary, garlic and a red wine jus
- Slow cooked oxtail, in a luscious asian broth of soya sauce, ginger, orange, sweet indonesian sauce served with sticky coconut and spring onion jasmine rice
- Half roasted nutmeg, cinnamon, rosemary flavoured butternut stuffed with creamed spinach and mushrooms
- Roasted pepper and onion, sweet corn and rosemary flavoured samp risotto
- Pot Brood accompanied with biltong and peppadew infused butter
- Wild savoury rice infused with caramelized onions, peppers, thyme and baby peas

Coordinator to initial: _____

Client to initial: _____

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Desserts

- Mini afrikaans soet koeksisters dipped in a chili, pink pepper dark chocolate ganache
- Mini amarula, caramel and peppermint infused mousse layered between crunchy coconut and dark chocolate biscuit crumble
- Mini malva pudding with sticky apricot glaze with velvet smooth vanilla custard
- Basil infused watermelon ice lolly
- Fluffy smore delights of roasted marshmallows braaied on the open flame sandwiched between oatmeal cookies and a chocolate dipping sauce
- Van der hum macerated pineapple, caramelized and drizzled with beetroot caramel topped with crushed toasted pistachio nuts and vanilla ice cream

PLEASE NOTE:

Given the frequent fluctuations of the South African Rand against other major currencies, and the historical drought affecting the country's agricultural industry, our food, and beverage prices are subject to pricing updates up to 30 days before the reserved event dates. Pricing updates may be necessary to take into account unforeseen inflation, caused by cost variations on imported products, and supply shortages experienced with local produce.

Menu options include a specific food allocation as per the applicable menu. There will be additional charges for any additional food items ordered.

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