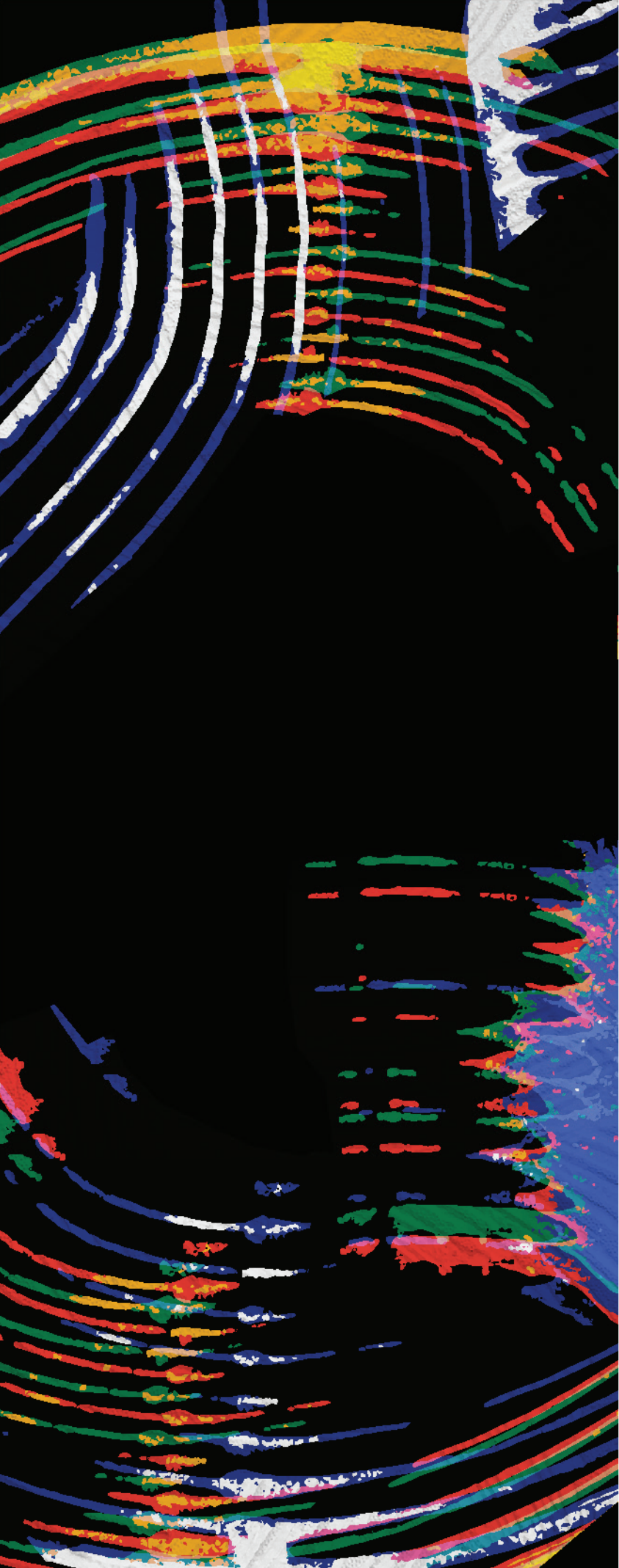




# SET MENU SELECTOR

## STARTER

- + **Classic Chicken Caesar**  
Cos lettuce, chicken strips in whole grain mustard, anchovy, herb ciabatta crouton, parmesan tuille with a honey mustard dressing
- + **Classic Caesar** (V)  
Cos lettuce, Fennel, avocado capers boiled egg, shaved Grana Padama and drizzled with a creamy herb dressing
- + **Salad Fior di Latte Caprese** (V)  
Marinated buffalo mozzarella, ripened plum tomato jam, baby salad leaves and basil pesto
- + **Bobotie Springroll**  
Aromatic flavored mince with dried cranberries, raisins and coriander wrapped in spring roll pastry served with a Blatjang and spinach chiffonade slaw
- + **Sauteed Prawn and Avocado Salad**  
Poached prawn, baby salad and avocado with tomato and siracha dressing
- + **Citrus Cured Salmon**  
Home cured slice of Norwegian salmon with avocado, tomato concasse, wasabi mayo and pickled cucumber citrus salad
- + **Vegetarian Pastry Tart** (V)  
Roasted red capsicum, aubergine, asparagus, artichoke and tomato crème fraiche, sundried tomato pesto drizzled with beetroot puree

## SOUPS

- + **Roasted smoked plum tomato, crème fraiche** (V)
- + **Mushroom velouté, puff pastry straw** (V)

## MAIN COURSE

### MEAT

- + **Lamb Shank**  
Harissa infused slow cooked lamb shank with Saffron potato puree, green chilli chutney
- + **Braised Beef Short rib**  
Sweet potato pave and butternut
- + **Seared Tandoori Chicken Supreme**  
Mushroom risotto, sautéed vegetables, tomato onion coriander and paw paw relish with a soya and ginger reduction
- + **Peppered Tenderloin of Beef**  
Potato fondant, chargrilled baby onion and carrot drizzled rosemary jus
- + **Lightly Smoked Lamb cutlet French Trimmed**  
Herb crusted baby potatoes drizzled with a balsamic dripping sauce
- + **Grilled Sirloin**  
Dauphinoise potatoes, sauteed vegetables and green peppercorn sauce

### FISH

- + **Duo of Seared Line fish and Norwegian Salmon**  
A Duo of Line fish and Norwegian Salmon with savoury couscous and teriyaki glaze

### VEGETARIAN

- + **Grilled Vegetable Stack Bake** (V)  
Cilantro and tomato with parmesan crisp
- + **Gluten Free Penne** (V)  
Accompanied by wild mushroom ragout and fresh herbs
- + **Cauliflower Steak** (V)  
Hummus, crispy baby spinach and pea puree

## DESSERTS

- + **Choc Coconut Mousse Domes**  
Coco crumble with mango coulis and cream cheese filling
- + **Blackberry Lemon Slice**  
Compote flaked almond brittle
- + **Wild Berry Cremieux**  
Chocolate meringue with seasonal berry stew
- + **Trio of Desserts**  
Vanilla bean brulé, paleo cake with berry compote and chocolate cheesecake
- + **Warm Sticky Toffee Pudding**  
Drizzled with butterscotch sauce
- + **Peppermint Caramel Mousse Dome**  
South African peppermint caramel mousse tart with vanilla biscuit crumble and mint garnish
- + **Carrot Cake Dessert**  
Carrot cake with maple orange filling and seasonal berries- contains no sugar, no flour and no dairy
- + **Flourless Chocolate Dessert**  
Chocolate cake with chia mango glee and toasted coconut shavings- contains no sugar, no flour and no dairy

..... GLUTEN-FREE AND DAIRY-FREE OPTION

|   |               |      |   |
|---|---------------|------|---|
| { | Set Menu pp   | R815 | } |
|   | Extra Starter | R100 |   |
|   | Extra Mains   | R185 |   |
|   | Extra Dessert | R100 |   |

(V) = Suitable for vegetarians



CENTURY CITY  
CONFERENCE CENTRE