FOOD LISTS

STARTERS

Confit of Salmon Trout
served on a roasted vegetable salad
drizzled with an orange dill dressing

Lamb Kofta’s
accompanied by a petit herb salad
served with a sweet chilli and peanut sauce

Grilled Pear and Feta Salad
set on julienne of vegetables
drizzled with a roasted sesame and honey vinaigrette
sprinkled with roasted macadamia nuts

Pan-fried Watermelon Salad
enhanced with a balsamic and vanilla reduction
presented with glazed goat’s cheese resting on a petit salad

SOUP

Cream of Biltong Soup
accompanied with breadsticks

Malay Pumpkin Soup with Tandoori Baked Chicken Parcels
accompanied by ginger scented fried leeks

Leek and Potato Soup
centred with porcini mushrooms

Beef and Barley Soup
flavoured with a paprika cream

MAIN COURSE

Tandoori Chicken Supreme
served on a vanilla and sweet corn fritter
topped with braised spinach
drizzled with a roasted garlic jus

Medallions of Beef Fillet
topped with a red onion marmalade
presented on an oxtail and mushroom ragout
accompanied by glazed pearl onions
napped with a Port jus

Fillet of Ostrich crumbed in Balsamic dried Biltong
presented on a mille-feuille of apple and celeriac
topped with a pea puree
enhanced by a capsicum sauce

Roasted Loin of Lamb with a Mint and Litchee farce
served on a roasted garlic and rosemary puree
napped by a red wine jus
DESSERTS
Cape Malva Pudding
accompanied by peach parfait infused with bourbon
served on a compote of wild berries
Warm Apple and Prune Tarte Tatin
with white chocolate parfait and a cappuccino anglaise
Chocolate Praline Bread Pudding
with cinnamon mascarpone cream and pistachio ice-cream
Mocha Crème Brûlée
‘the ultimate decadence’
accompanied by a coconut tuile and fresh berries
White Chocolate Mille Feuille
layers of delicate vanilla sponge coated with a white chocolate mousse
served with a cinnamon poached apple
enriched by a bitter chocolate sauce
Berry Medley Pavlova
Strawberries, gooseberries, blueberries served in a beetroot pavlova
[<www.jatinga.co.za>]