

VALENTINES MENU – 2017 – R425pp

WELCOME DRINK:

Oyster Martini

AMUSE BOUCHE:

Duck Liver Pate served on bruschetta topped with a fig jam

STARTERS:

- Seared scallops with grapefruit beurre blanc
- Chargrilled caprese salad with fresh basil and balsamic reduction
- Habaneros Quail eggs with black nightshade berries and watercress

MAINS:

- Grilled Veal served on asparagus, roasted garlic baby potato and tzatziki
- Confit Duck served with grilled brussel sprouts, baby coloured beetroot finished off with poached cherries
- Beetroot ravioli stuffed with goats cheese cooked in a burnt herb butter finished off with shaved parmesan
- Linefish with langoustine, pea mousse, baby carrots and lemon grass soya reduction

DESSERTS:

- Mini cheese board: figs, grapes, strawberries, bread sticks and a selection of cheeses
- Baked Alaska filled with dark and white layered chocolate mousse topped with berries
- Amaretto crème brulee with fresh berries and caramelised spun sugar

Booking confirmation is upon 50% deposit.

FNB – love leigh foods

Acc no. 6213 8585 239

Branch 22 02 26

Proof of payment must be emailed to info@marketrestaurant.co.za and put Valentine followed by your name as reference. Please make sure to call and confirm your booking on 031 309 8581