

## Market - 2018 - Year End Set Menu

- Personalise your own Festive Season Set-Menu to your Preference/Budget.
- Choose any 2 starters, 4 Mains, 2 Desserts or part thereof to construct your set-menu.
- Main Only – R195  
Starter & Main – R260  
Main & Dessert – R250  
Starter, Main and Dessert – R300

### Starters (Choose 2 From)

1. Garlic and chilli prawn, served on toasted ciabatta, with spiced tomato salsa finished with coriander oil  
  
Or
2. Lamb, coriander and pea samoosa served with a herbed yoghurt dip  
  
Or
3. Fresh melon, crispy pancetta, walnut and bee pollen crumble, finished with a honey drizzle  
  
Or
4. Twice baked butternut soufflé' served on fresh rocket topped with gorgonzola drizzle and caramelized onion  
  
Or
5. Mozzarella stuffed arancini, crumbed and fried risotto balls, stuffed with mozzarella and served on a arrabbiata sauce

## Mains (Choose 4 From)

1. Chicken and basil pesto tagliatelle, served with roast cherry tomato, baby spinach, lightly creamed and finished with parmesan

Or

2. Fillet of beef served on mushroom and leek risotto, rocket and topped with onion rings, finished with red wine jus

Or

3. Grilled halloumi and mushroom salad, mixed leaves, cherry tomato and cucumber tossed with a balsamic and olive oil dressing with fresh avocado and toasted seeds

Or

4. Lamb chops, served on roast sweet potato, rocket and heirloom tomato, finished with a garlic and herb olive oil

Or

5. Chicken and prawn korma curry, yoghurt and coconut milk based curry served with jasmine rice and coriander

Or

6. Aubergine Melanzane, roast aubergine, zucchini and peppers, layered with thyme, basil and tomato, finished with parmesan and pesto

## Desserts (Choose 2 From)

1. Baked cheesecake; lemon and vanilla, finished with berry compote

Or

2. House made Tiramisu, layers of coffee soaked biscuit and a rich mascarpone cream filling topped with shaved dark chocolate

Or

3. Chocolate torte served with crème fraîche and berry compote

Or

4. Seasonal fruit tartlet; crispy short crust pastry case filled with chantilly cream and topped with fresh seasonal fruit