



FORTIS HOTELS

It's Personal

SET MENUS P.O.R

CHOOSE ONE FROM EACH TO PERSONALISE YOUR FUNCTION | GALA DINNER

STARTERS

N chicken satay

grilled breast skewers with a spicy peanut and coconut cream

or

V grilled halloumi salad

baked peppers, golden brown halloumi, baby spinach

or

O prawn neptune

poached baby prawns, nestled on a bed of avocado and a piquant sauce marie rose

or

A trinchado

tender beef fillet cubes in a red wine and garlic reduction

or

V exotic mushroom ragout on a creamy polenta bed

MAIN COURSE

baby kingklip

baked on the bone with a creamy mushroom and lemon butter sauce

or

lamb shank

slow roasted in a rich tomato and rosemary glaze, served on a bed of garlic mash

or

beef fillet

peppered fillet, chargrilled and served with old fashioned onion rings and rustic wedges

or

V the curry

potato, cauliflower and pea curry with poppadum's and sambals

or

the pasta

penne tossed with wild rocket, rosa tomato and salmon ribbons

DESSERT

poached pear, crumble and chantilly cream

or

A black forest cake, kirshwasser and coffee ice cream

or

grilled blood orange, vanilla crepes and chocolate ice cream

or

tiramisu

or

A old fashioned cape brandy tart with crème anglaise