

# PRIVA

## **HORS D'OUVRES:**

### **CHICKEN A LA PRIVA**

GRILLED DEBONED CHICKEN IN CREAMY SAUCE, CRUMBLED FETA CHEESE AND FRESH CIABBATTA.

OR

### **PEPPADEW AND CASHEW NUT SALAD**

MIXED GREEN SALAD WITH RED ONION, CHERRY TOMATO, AVO, CUCUMBER, SLICED PEPPADEWS AND CASHEW NUTS.

OR

### **CRAB CAKES:**

CREAMY CITRUS CORIANDER STUFFING, FRESH ROCKET SALAD, CITRUS DRESSING.

## **MAIN COURSE**

### **KINGKLIP**

GRILLED KINGKLIP, BABY PRAWN NORMANDY SAUCE, SPRING ONION AND FETA COUS COUS, ROASTED BEETROOT, PEA PUREE.

OR

### **BEEF FILLET:**

SHITAKE MUSHROOMS, CREAMY MISO SOYA SAUCE, PINE NUTS AND TENDERSTEM BROCCOLI SERVED ON DEEP FRIED POLENTA DISCS

OR

### **VENISON:**

VENISON MEDALLIONS, AMARULA SWEET POTATO MASH, CARROT PUREE, SAUTEED SUGAR SNAP PEAS, RED WINE REDUCTION.

## **DESSERT COURSE:**

### **CHEESE CAKE**

VANILLA FRIDGE CHEESECAKE, ROOIBOS SPHERES, LIME CURD, BITTER ORANGE GEL, ROOIBOS SUGAR CHIPS.

### **PANNACOTTA:**

VANILLA PANNA COTTA, PINEAPPLE, STRAWBERRY AND APPLE COMPOTE, BLACKBERRY REDUCTION, MANGO PUREE, LIME CURD, SORBET.

**R395 per person**