

# Menu

## Starter (select one)

1. Smoked Snoek & Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest & a hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
2. Wild Brown Mushroom & Danish Feta Cheese with a Hint of Thyme Phyllo Pastry Parcel, served with Sticky Tomato and Chilli Chutney & Rocket Salad

## Mains (select one)

1. Matured Tenderised Sirloin Steak with Caramelised Onions and Our Homemade Basting Sauce
2. Roast Pork Neck, Stuffed with Dried Fruit, Pineapple and Thyme with a Honey Mustard Glaze
3. Flame Grilled Portuguese Chicken with our Homemade Basting Sauce

### Served with :

Savoury Rice with Pan Fried Mushrooms and Sweet Peppers

New Baby Potatoes with a Dill and Spring Onion Butter

Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves & Caramelized Cashew Nut Salad

## Dessert (Plated) Sweet Somethings (Bite sized)

Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup

Cocktail Chocolate & Caramel Cup Cakes

Cocktail Carrot Cup Cakes with a Cream Cheese & Chopped Nut Topping

Coffe and tea

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(by the End of June)

