

THE APOSTLES BRAAI MENU

PLATED AND SEAFOOD BRAAI MENU OPTION 1 @ R 925.00 PER PERSON

Snacks on Arrival

Biltong and droëwors
Marinated tomato, goat's cheese and red onion marmalade braai broodjies
Marinated olives and spiced nuts

Starter

Sustainable Salmon Trout

Marinated trout | granny smith apple | soy jelly | avocado puree | toasted sesame seeds

Main Course Selection

Served family style per table

Roasted sweet potatoes with creme fraiche and chopped chives
Roast butternut, sunflower seed and couscous salad
Apple and fennel salad with toasted walnuts
Variation of seasonal baby vegetables and herb butter
Creamy white wine and garlic mussel pot with toasted ciabatta

From the Grill (Braai)

Marinated langoustines with a spice garlic butter
Grilled 16/20 prawns with a lemon and herb butter sauce
Barbecued corn (Mielies) with sour cream, chives and spiced popcorn

Desserts

Lemon and Raspberry

Lemon tart | lemon curd | crisp meringue | raspberry macaron | raspberry sorbet

PLATED AND SEAFOOD BRAAI MENU OPTION 2 @ R 795.00 PER PERSON

Bread Board

Mrs T Seed loaf

Rooster brood

Corn and chive bread

Served with salted butter and homemade pate

Starter

Grilled Chilli and Lime Calamari

Zucchini and pea shoot salad with pine nut brittle crumble

Braai Menu

Grilled sustainable line fish with a coriander and onion jam

Flame grilled prawns with salsa verde and fresh lime

Braai west coast crayfish with an apple and fennel slaw

Served family style per table

Saldanha mussels with Bouchard Finlayson garlic sauce

Coal roasted sweet potatoes with a maple butter

Roast broccoli and boerekaas

Mrs Tollman chopped salad with lemon vinaigrette

Desserts Buffet

Rooibos and naartjie mousse

Jan Ellis pudding with homemade ultramel custard

Cape Malay coconut koesister

Peppermint crisp and caramel swiss Roll

Mrs Tollman rice pudding, caramelized nuts and salted caramel