# **DINNER BASKET**

# MENU

(1 Basket serves 2 people, R700)

If you wish to add a bottle of chilled wine or soft drinks to your basket, please let us know!

### **Bread Platter**

Ciabatta, olives, butter, camembert Home-baked bread, locally grown olives, farm butter, and locally produced camembert

## Mains (Select 1 pp)

Slow Braised Beef Shin Lasagna Pasture raised beef shin with vegetables & home-made pasta

Chicken Pie Pasture raised chicken with locally grown vegetables topped with a home-made buttery crust

Grilled Chicken Salad ( No-heat option ) Seasonal greens and produce, locally made feta cheese, grilled pasture-raised chicken breasts

Bean & Mushroom Casserole (Vegan) A creamy heerboon, mushroom and seasonal vegetable casserole

Braai option: ( Self Braai )
Pasture-raised chicken sosatie with a honey marinade
Beef sosatie with sticky barbeque marinade
Eland sausage

#### Sides (Select 1 pp)

Fresh crunchy Greek salad Seasonal greens, feta, tomato, olives, red onion & cucumber

> Roast Root Vegetables Seasonal root vegetables, spiced & grilled

Caesar Salad Crunchy greens, Gruberg cheese shavings, creamy dressing

Sorghum Grain Salad Vibrant grain salad with cucumber, red onions & fresh herbs

#### Dessert (Select 1 pp)

Chocolate Brownie Decadently dense dark chocolate brownie made with Afrikoa chocolate

Dark Chocolate & Ginger Tart ( vegan & gluten free ) Afrikoa chocolate filling with a pecan nut base and candied ginger

Carrot Cake with Cream Cheese Delicious carrot cake with a lemony cream cheese filling





