

Chardonnay Chefs

A Dining Affair to remember

Menu

Starter/extra menu item

Roasted tomato, basil and black pepper soup
Artichoke and truffle oil soup
Chicken and sweet corn soup
Savoury shortbread tart filled with creamy goats cheese and caramelized onions
Chicken liver pate terrine served with cheese straws and fig preserve

Mains

Rare beef tagliata (beef fillet slices, rocket and parmesan)
Tender beef, roasted mushroom and parsley casserole in a rich red wine sauce
Pesto chicken, cream cheese and Rosa tomato penne
Moroccan Lamb curry
Rosemary roast lamb with a red wine jus
Slow roasted pork belly on stir fried peppers, with a honey, soy and ginger sauce
Lamb tagine (rich lamb cooked with apricots and almonds)
Mild chicken, fresh tomato and coriander curry
Roasted chicken portions with a herb cream or a spiced chicken jus
Roasted chicken, braised leek and herb pie
Seafood feast – tomato based sauce with capers, olive and chilli with fresh line fish and mussels
Prawn and coconut curry

Vegetarian Boboti – spices, roasted vegetable and nuts
Vegetarian lasagne (butternut, spinach and feta and homemade tomato sauce)
Vegetable puff pastry pie with herbs, roasted vegetables and creamy braised leeks

Salad

Beetroot, goat's cheese and avocado salad
Roasted butternut, chick pea and coriander salad with feta
Poached pear, gorgonzola and almond salad
Caprese
Greek salad
Spicy prawn salad with saffron poached pineapple

Vegetable and side dishes

Grilled seasonal vegetables
Roasted butternut, cinnamon and sweet potato bake
Potato bake
Roasted aubergine and mixed peppers with olives and capers
Jasmine rice
Cous cous with fresh herbs, toasted nuts, olive oil and apricots
Baby marrow and parmesan bake

Bread selection

Ciabatta, rosemary focaccia and French loaf with butter, olive oil and balsamic vinegar

Dessert

Chocolate and orange tart
Lemon tart
Chocolate and hazelnut cake
Baked cheese cake
Double chocolate brownies