

FETE DES MERES / MOTHER'S DAY

Sunday 12 May 2019

From 12H00

R450

Amuse Bouche for the Table

Starters

Vol au Vent d'Escargots au Riesling

Snails and Mushrooms in a Riesling Creamy Garlic Sauce served in a puff pastry case

OR

Gnocchi & Fruits de Mer à la Provencale

Gnocchi with Seafood with Creamy Tomato Sauce

OR

Potage Saint Germain

Split Peas Soup with Croutons and Bacon (optional)

Mains

Filet de Bœuf Forestière

Beef Fillet with Forest Mushrooms & Demi Glace Sauce

OR

Poisson du Jour sur Lentilles Beluga & Beurre Blanc à la Ciboulette

Fish of the Day on a Bed of Beluga Lentils with a Chive Lemon Butter Sauce

OR

Suprême de Volaille Poelé , Crumble de Féta & Poireaux Braisés

Chicken Supreme Roasted, Feta Crumble, Braised Leeks & Herbs Jus

Desserts

Petite Tarte Tatin au Caramel Salé

Apple Tart Tatin with a Lightly Salted Caramel & a Scoop of Vanilla Ice Cream

OR

Bavarois au Chocolat, Coulis au Chocolat & Framboises Fraiches

Chocolate Bavarois, Chocolate Coulis & Fresh Raspberries

OR

Nougat Glacé & Nougatine

Nougat Ice Cream with Glacé Fruits & Almond Brittle

Please advise us on booking if any vegetarian, we will cater for them..

Book early to avoid disappointment Tel: 011 0278668 or LDDF@mweb.co.za