AFRIQUE MENU 2020

AFRICAN AND FRENCH INSPIRED CUISINE

Please take note of the following:

- *Children under 13 will be charged half the price of the meal option selected. Special kids' menus are available on request.*
- *Food selection/s made needs to be for the entire group.*
- *We cater for all dietary requirements on request including vegetarian (V) and Halaal (outsourced). Surcharges may apply.*
- *A Venue Fee is applicable to certain functions. The Venue fee will be presented on the Function Packages and Wedding Packages Documents.*
- *Please note that any of the menu's selected can be converted into a braai menu, kindly note that a surcharge of R75.00 pp will apply.*
- *We can also offer a Spit Braai menu, please note that this will be subject to quotation. Min of 20 people*
- ***BOOKINGS ARE ESSENTIAL***

PRICE OPTIONS

PLATED

(Rates include plating surcharge)

R290p.p — **Select 1 Meat, 1 Starch, 1 Vegetable and 1 Salad**
Select either a starter OR a dessert with the main course

R330p.p — **Select 1 Meat, 1 Starch, 2 Vegetables and 1 Salad**
Select a starter as well as a dessert with the main course

BUFFET

R290p.p — **Select 2 Meats, 1 Starch, 2 Vegetables and 1 Salad**
Select a starter as well as a dessert with the main course

R325p.p — **Select 2 Meats, 2 Starches, 2 Vegetables and 2 Salad's**
Select a starter as well as a dessert with the main course

R380p.p — **Select 3 Meats, 2 Starches, 3 Vegetables and 2 Salad's**
Select a starter as well as a dessert with the main course

R450p.p — **Select 3 Meats, 3 Starches, 3 Vegetables and 3 Salad's**
Select a starter as well as a dessert with the main course

Tel: 011 958 0855 / 011 958 1825 • Fax: 086 508 8281
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Afrique Boutique Hotel Ruimsig

STARTERS

CREAMY PERI-PERI CHICKEN LIVERS
Chicken livers prepared in a spicy peri-peri cream based sauce and served with toasted ciabatta bread

MUSSELS MARINIÊRE
Half shelled mussels in a creamy garlic dry white wine sauce served with crispy ciabatta

SMOKED FISH TERRINE
A blend of smoked line fish loaf served on a bed of fresh lettuce with a horseradish mayonnaise

GRILLED CAPE MALAY BEEF SOSATIE
Tender beef cubes marinated in a Cape Malay spice blend and grilled to perfection

BEEF CARPACCIO
Seasoned seared beef fillet thinly sliced and topped with a spicy tomato salsa

CHICKEN GOUJON
Chicken strips dipped in a zesty thyme batter and deep fried till golden brown, served with homemade sweet chilli sauce

TRIO OF CROSTINIS (V)
Toasted baguette slices topped with:

- *Avocado, cream cheese and Peppadew*
- *Tomato salsa and basil*
- *Olive tapenade and feta cheese*

SPINACH AND FETA ROULADE (V)
Spinach roulade with a cream cheese and feta filling served on a bed of leafy greens

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MEAT OPTIONS

BEEF SELECTION

- **Rolled Roasted Beef Pockets**
  Roasted beef, sliced and filled with caramelized onions infused with garlic and rosemary drizzled with a red wine jus

- **Lazy Aged Sirloin Steak**
  Matured sirloin steaks flavoured and tenderised with our special in-house marinade and grilled to the chef's choice

- **Sticky BBQ Beef Short Ribs**
  Sweet and tangy beef short ribs cooked in the oven and finished on the grill in a homemade BBQ sauce

- **Authentic Afrique Beef Curry**
  Tender beef cubes marinated in graham masala, garlic and yoghurt, cooked in a tomato based gravy topped with dried fruits and fresh cilantro.

- **Boerewors (Boer= Farmer; Wors= Sausage)**
  Traditional South African farm style sausage thrown on the braai and cooked till medium

- **BBQ Beef Roll**
  BBQ basted sirloin slowly grilled on the spit until crispy

FISH SELECTION

- **Stuffed Baby Hake**
  Whole baked baby hake filled with a lemon and herb stuffing

- **Paella de Marisco**
  Combinations of seafood, rice and vegetables served with lemon wedges

- **Grilled Citrus and Dill Line Fish**
  Grilled line fish accompanied by a zesty citrus and dill dressing

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CHICKEN SELECTION

- **Spinach and Feta Chicken Ballotine**
  Deboned chicken rolled and filled with spinach and feta drizzled with a cream cheese and olive tapenade sauce

- **BBQ & Honey Roasted Chicken Pieces**
  Chicken pieces basted in a BBQ and honey glaze; oven baked till juicy and golden brown

- **Lemon & Herb Chicken Schnitzel**
  Tender chicken breasts encased in a delicious crunchy lemon and herb crumb served with a cheese sauce

- **Traditional Chicken and Mushroom Pot Pie**
  Classic chicken and mushroom filling topped with delicious flaky pastry baked until golden brown

- **Grilled Chicken Sosatie**
  Tender chicken fillet pieces skewered with onion, peppers and cherry tomatoes glazed in our special spiced apricot marinade

- **Lemon & Herb Chicken Flattie**
  Whole chicken butterflied and marinated in our lemon & Herb sauce set on the spit until golden and juicy.

PORK SELECTION

- **Honey and Mustard Glazed Pork Roast**
  Pork roast basted in a honey and Dijon mustard glaze and roasted to perfection

- **Crusted Pork Loin Cutlet**
  Herb-crusted pork topped with balsamic onions

- **Coffee-Honey Glazed Pork Chops**
  Tender pork chops marinated in our special coffee-honey glaze; grilled till crispy

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VEGETABLE OPTIONS

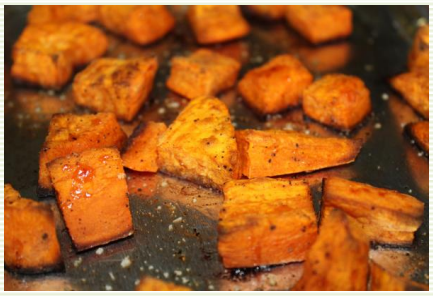
GRILLED MEDITERRANEAN VEGETABLES
Mediterranean vegetables seasoned with our delicious vegetable spice and roasted till tender and juicy

ROASTED ROOT VEGETABLES
A mixture of carrots, beetroot, onion and sweet potato tossed in olive oil and oven roasted till soft and golden

BAKED PARMESAN CREAMED SPINACH
Traditional creamed spinach topped with grated parmesan cheese and breadcrumbs baked until golden brown and crispy

BROCCOLI AND CAULIFLOWER CASSEROLE
Steamed broccoli and cauliflower florets in a creamy garlic sauce topped with breadcrumbs baked till golden brown

CORN ON THE COB WITH CILANTRO AND HERB BUTTER
Steamed corn rubbed with a cilantro and garlic butter



STICKY BUTTERNUT AND SWEET POTATO MIX
Butternut and sweet potato pieces oven-baked with a honey and orange glaze sprinkled with cinnamon and nutmeg

GINGER, CARROTS AND SESAME GREEN BEANS
Sautéed carrots and green beans with ginger sprinkled with lightly toasted sesame seeds

PUMPKIN FRITTERS
Traditional light and fluffy pumpkin fritters served warm and drizzled with a homemade syrup.

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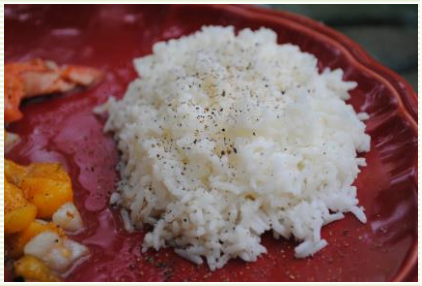
STARCH OPTIONS



ANISEED BASMATI RICE
Fluffy basmati rice steamed with aniseeds

SAVOURY WHITE OR BROWN RICE
Long-grain rice cooked in a special mild spicy mix jewelled with peppers, sweet onions and chick peas

BLUSHING COUSCOUS
Citrus zest, sun-dried tomatoes and fresh herbs harnessed into fluffy couscous

BREAD SELECTION
Selection of homemade rustic breads

POTATO AU GRATIN
Potato slices baked in a garlic creamy sauce with a golden layer of mozzarella cheese

ROASTED BABY POTATOES
Baby potatoes oven baked in a garlic butter sauce until their skins are golden brown and crispy

CRISPY CREAMY POLENTA
Polenta cooked in a homemade vegetable stock and finished off with a dash of cream and butter; open-baked with mozzarella cheese

KRUMMEL PAP & SOUS
Crumbed maize-meal served with a spicy tomato and onion gravy

PAPTERT
Maize-meal layered with tomato gravy; spinach; corn and cheese

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SALADS

POTATO-APPLE SALAD
Potatoes and crunchy apples smothered in our Dijon and tangy mayonnaise sauce

CREATE-YOUR-OWN SALAD
Open selection of cherry tomatoes, mixed peppers, Feta cheese, olives, cucumber and mixed crisp lettuce

BALSAMIC BEETROOT AND BABY SPINACH SALAD
Roasted beetroot wedges tossed with baby spinach drizzled with a balsamic reduction and topped with crumbled feta

CREAMY COLESLAW
Sweet carrots, crunchy red cabbage and dried cranberries tossed in our special home-made mayonnaise dressing

CHICKPEA SALAD
Chickpeas, chopped tomatoes, onions, cilantro and mint tossed in a lemon vinaigrette

GAZPACHO PASTA SALAD
Fusilli pasta tossed in a tomato and pepper mix dressed in a lime and chilli vinaigrette

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DESSERTS

CRÈME BRULE

A classic French rich custard base dessert topped with a contrasting layer of hard caramel

TIRAMISU

Ladyfinger biscuits soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings

LAYERED CHOCOLATE MOUSSE

Vanilla white chocolate mousse layered with a mocha dark chocolate mousse

DECONSTRUCTED CREMORA TART

Ginger biscuit crumbs layered with a smooth lemon cremora filling topped with a lemon curd

MALVA PUDDING AND CUSTARD

Traditional homemade malva pudding smothered in a creamy vanilla custard

CHOCOLATE CAKE CUPS

Chocolate cake drenched in a coffee sauce topped with a chocolate ganache

SEASONAL FRUIT SALAD AND VANILLA ICE-CREAM

Fresh seasonal fruit salad and vanilla ice cream

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