

# TWO CHEFS

C A T E R I N G

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## Main Course Samples 2020 – 2021

*\*All prices are excluding VAT, Chefs, rentals and travelling*

### Vegetarian R95 – R110pp

Beetroot gnocchi served with truffle and goat's cheese infused cream, exotic mushrooms, sautéed spinach, toasted pine nuts and black sesame seeds

Chickpea and cashew nut croquettes served with sweet potato fondant, roasted seasonal vegetables and a creamy cilantro dressing

Curried lentils served on soft polenta with roasted seasonal vegetables and onion marmalade

Roasted sweet potato and lentil tartlet served with a carrot purée, seasonal vegetable bundle and sweet chilli coconut sauce

### Poultry R110 – R175pp

Chicken ballontine filled with cauliflower and mature cheddar cheese served with pea purée, crispy potato cubes, roasted seasonal vegetables and apricot chutney infused Bearnaise

Char grilled chicken fillet served with smashed peas and confit peppers served with buttered mashed potatoes, bacon crumble and a honey and mustard sauce

Chicken ballontine filled with Spanish chorizo and sweet potato served with honey roasted butternut purée, braised fondant potato and roasted seasonal vegetables, spinach infused tapioca crisp and sauce Bordelaise

Deboned chicken thighs marinated in a sticky BBQ and white sesame seeds served with fragrant wild rice, wilted greens and spicy tomato sauce

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## Beef R180 – R195pp

Char grilled beef ribeye served with bone marrow infused polenta, thyme roasted baby carrots, broccolini and honey glazed rainbow beetroot served and a rosemary jus

Deconstructed Beef Wellington – Char Grilled beef fillet served with buttered mash potatoes, exotic mushrooms, crisp Pancetta, sautéed spinach, thyme braised carrots, puff pastry crisp and wholegrain mustard jus

Char grilled Sirloin served with pea purée, grilled baby corn, zucchini, smoked paprika infused bone marrow croquette, honey roasted butternut and a red wine jus

Thyme marinated beef fillet served with carrot purée, garlic roasted cubed potatoes, seasonal vegetable bundle, parmesan tuile and Harissa jus

Beef fillet served with carrot purée, sautéed fine beans, caramel pumpkin fritter droplets, crispy potato cubes, Spinach infused Tapioca crisp and cinnamon infused jus

Marinated beef sirloin served with cinnamon roasted butternut purée, pickled red onions, cumin braised potato fondant, roasted seasonal vegetables, crisp beetroot coral cracker accompanied with sauce bordelaise

Char grilled beef fillet served with bacon crust, pea purée, wilted greens, crispy potato cubes, warm beetroot mousse, honey glazed rainbow beetroot and beef jus

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## Pork R160 – R185pp

Slow roasted rolled pork belly served with white bean purée, King oyster mushrooms, baby potatoes, lemon grilled asparagus, crackling and chilli infused jus

### Pork three ways –

Mustard and sage rubbed pork loin wrapped in Pancetta, slow roasted chilli and ginger marinated pork belly and Panko breaded braised pork cheek served with a parsley buttered potato puree, Five spiced baby carrots, wilted spinach, apple and thyme jus

Slow roasted pork belly served with fennel, ginger and sweet potato purée, crispy polenta chip, broccolini, roasted seasonal vegetables, Pork crackling and a cider jus

Slow roasted pork belly served with pear and whisky leather, crispy potato rosti, sautéed pear and purple cabbage, ginger roasted baby carrots, fine beans and a fresh salsa verde

Apple cider braised pork belly served with salted caramel sweet potato purée, twice baked pumpkin soufflé, sautéed spinach, pickled cauliflower florets, pork crackling crumble and Malay curry cream

Pork neck chop served with bacon fat baby hasselback potatoes, wilted greens, Rocket infused tapioca crisp and ginger jus

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## Lamb R185 – R200pp

Herb crusted rack of lamb served with a liver smear accompanied by roasted baby carrots, spinach, cumin braised sweet potato fondant and jus

Slow roasted lamb roulade served with smoked paprika infused butternut purée, sautéed spinach, Salsa verde marinated green beans, braised sweet potato fondant, spinach tapioca crisp and thyme jus

Duo of panko crumbed lamb belly fritter and slow roasted lamb belly served with red pepper purée, seasonal vegetable bundle, crispy diced potatoes and mint jus

Slow roasted lamb shank Torchon served with pea purée, parmesan polenta chip, roasted seasonal vegetables and Harissa jus

## Venison R185 – R195pp

Confit leg of duck served with pea purée, beetroot gnocchi, honey glazed root vegetables and citrus jus

Char grilled Springbok loin served with sweet potato purée, roasted seasonal vegetables, Chakalaka and Marrow infused 'pap' disc and blueberry jus

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## Seafood R175 – R210pp

Grilled linefish served with Artichoke purée, crispy Salfarino potatoes, crushed peas and a fennel Velouté

Grilled linefish served with a roasted carrot purée, bobotie infused potato dauphinoise, tenderstem broccoli, coconut tuile and Salsa Verde

Smoked bacon wrapped Kingklip fillet served on a fine herb risotto with orange and butternut puree, roasted summer greens, charred lemon and a Saffron veloute

Tarragon poached Franschoek trout fillet served on a fresh strawberry, lime and mint tabbouleh, yuzu braised tatsoi, beetroot and raspberry gel and a béarnaise sauce

Grilled Kingklip served with nutmeg infused carrot purée, lemon grilled Asparagus, pickled red onion, pear and fennel marmalade and crispy potato cubes served with a parsley and mint oil

## Duo R185 – R210pp

Duo of sweet potato and chorizo stuffed crumbed chicken roulade and grilled beef fillet served with buttered mashed potatoes, sautéed seasonal vegetables, roasted cherry tomatoes and a Port jus

Duo Slow roasted lamb belly roulade and a masala and lemon crusted linefish served with pea purée, crispy diced potato cubes, roasted seasonal vegetables and mint jus

Duo of seared Sumac crusted line fish and crispy oxtail croquette served with a pea purée, buttered mashed potato, charred grilled baby corn, pink peppercorn tapioca crisp and remoulade

Duo of charred beef fillet and slow roasted lamb shank croquette served with caramelised onions, roasted butternut puree, grilled cauliflower florets, sautéed root vegetables and a rosemary jus

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