

HERITAGE DAY MENU

22 September 2019

Starters and Salads

Dombolo "in a tin" with traditional chakalaka **V | HF**

Chickpea and ricotta salad with braai'd pineapple and tomato **V | HF | GF**

Baby spinach | walnut and blue cheese salad with sundried tomato and balsamic dressing **V | HF | GF**

Brown lentil and feta salad served with garden peas and roast pear **V | HF | GF**

Beef bobotie tartlets **HF**

Main Course

Braai'd chicken thighs | rosemary butter with almonds **HF | GF**

Flower vegetable bake – broccoli / cauliflower with béchamel and cheese **V | HF**

Cape malay Lamb "denningvleis" served with "umngqusho" - stamp mielies and beans **V | HF**

Seafood potjie with waterblommetjies and fennel **GF**

"Ouma se pap tert" – tomato relish | cheddar cheese | morogo **V | HF | GF**

Slow cooked "soet patat" with sultanas and herbs **V | VG | HF | GF**

Dessert

"yster varkies" with dark chocolate ganache **V | HF**

Cape Malay koesisters with toasted coconut **V | HF**

Mini milktart with meringue **V | HF**

Malva pudding trifle with house made peach jelly and fruit salad **V | HF**

Amarula Don Pedro shots with cinnamon sugar **V | GF**

V - Vegetarian | **VG** - Vegan | **HF** - Halaal Friendly | **GF** - Gluten Free



*Experience Cape Town.
At The President.*



#AtThePresident
#ThePreferredLife