

Beechwood Hotel
South African Menu Friday 9th October 2020
£49.95 per person



Pre Starter

Mini vetkoek

Afrikaans fried doughbread stuffed with savoury mince

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*Starters*

**Heavenly Mushroom**

Portobello mushroom with goat's cheese and pesto (V)

**Boerewors and Chakalaka**

South African farmer's sausage with a spicy relish

**Crocodile Tail Skewers**

Marinated in a sweet and sour sauce and chargrilled

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Main courses

Lamb Bobotie Traditional Cape Malay dish consisting of curried minced lamb baked with an egg based topping and blended with Cape Malay spices, served with yellow rice and sambals

Seafood Potjeko Traditional seafood casserole slow cooked in a three legged pot over a charcoal fire, accompanied by steamed rice, crusty bread and lemon aioli

Honey glazed ostrich kebabs Ostrich is a lean and tender meat best served medium rare, served with parmentier potatoes and an orange and fennel salad

Zebra fillet with a red wine reduction served with a purée trilogy, consisting of potato, carrot and pea. Medium rare is the way to go

Butternut Squash (V) stuffed with feta cheese and spinach

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*Pre Dessert*

**Amarula Dom Pedro** Ice cream blended with Amarula to make a delicious milkshake – a South African favourite

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Desserts

Peppermint Crisp Surprise

Layered with biscuit, caramel and peppermint chocolate cream

Malva Pudding

Hot pudding with apricot and custard

Milk Tart

Sweet pastry crust and a creamy filling topped with cinnamon

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*La cafetière coffee and petits fours*