

THE APOSTLES BRAAI

SEAFOOD BRAAI MENU

Created by Executive Chef Christo Pretorius and his Kitchen Brigade

R 595.00 PER PERSON

ARRIVAL SNACKS

Biltong and Droëwors
Marinated Tomato, Goat's Cheese and Red Onion Marmalade Braai Broodjies
Marinated Olives and Spiced Nuts

STARTER

Sustainable Salmon Trout

Marinated Trout | Granny Smith Apple | Soy Jelly | Avocado Puree | Toasted Sesame Seeds

MAIN COURSE SELECTION

Served family style per table

Roasted Sweet Potatoes with Crème Fraîche and Chopped Chives
Roast Butternut, Sunflower Seeds and Couscous Salad
Apple and Fennel Salad with Toasted Walnuts
Seasonal Baby Vegetables with Herb Butter
Creamy White Wine and Garlic Mussel Pot with Toasted Ciabatta

From the Grill (Braai)

Marinated Langoustines with Spiced Garlic Butter
Grilled Prawns with Lemon and Herb Butter Sauce
Barbecued Mielies with Sour Cream, Chives and Spiced Popcorn

DESSERT

Lemon and Raspberry

Lemon Tart | Lemon Curd | Crispy Meringue | Raspberry Macaron | Raspberry Sorbet