

TREWITHEM THEME NIGHTS

SOUTH AFRICAN

Friday 19th September

Cape seed bread

A rustic dough bread made with yoghurt

Biltong bread

Biltong are strips of lean beef dried in the sun and Jordan has used them to give an interesting flavour to his bread

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Tasting plate:

Snoek fish balls with a shrimp salad

Snoek is unique to South Africa and most popularly served smoked.

Bobotie Samosa

Bobotie is South Africa's famous spiced minced lamb or beef dish and makes an ideal filling for the samosa

Bean torte

with green pesto and tomato salsa and feta cheese

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Granadilla sorbet

Granadillas (passion fruits) grow on vines in many people's gardens and we have used them to create a refreshing, cleansing sorbet

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Yakitori Ostrich Steak

marinated in honey & ginger

& served with a capsicum, tomato & spring onion salsa sauce on a bed of traditional 'Geel Rys' (yellow rice)

Grilled salmon

with saffron cream sauce , pureed roasted red pepper & new potatoes

Cashew chicken

With chilli, ginger, bamboo shoots & water chestnuts

Garden vegetable roulade

wrapped in filo with saffron and pesto

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Dessert plate:

Banana foster

with ginger and pistachio nuts and honeyed crème fraiche

Chocolate and raspberry crème brûlée

and almond tuile

Frozen lemon meringue

and strawberry coulis

£29.50