



Potjiekos Menu 2024/2025



# Potjiekos Menu 2024/2025

THIS MERUINCLUDES ACONTINENT ALBREAD OCH SESSOR SOUP TABLE, 2 MAINS WITH J
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2024 - R 500.00 P/PERSON

2025 - R 550.00 P/PERSON

### MENU AS INCLUDED

HARVEST TABLE

SELECT 1 FROM THE OPTIONS BELOW: Served during cocktail hour

CONTINENTAL BREAD & CHEESE TABLE SELECTION OF LOCAL & IMPORTED CHEESE, PRESERVES, SPREADS & CRACKERS

OR CONTINENTAL SOUP TABLE SELECT 3 OF THE OPTIONS BELOW THAT WILL BE SERVED WITH FRESHLY BAKED BREADS TOMATO BUTTERNUT COUNTRY VEGETABLE CHICKEN BEEF & VEGETABLE

PLEASE NOTE:

IF YOU'D LIKE TO ADD TO YOUR MENU, YOU ARE MOR







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#### MAINS

POTTIF DISHES

SELECT 1 FROM THE OPTIONS BELOW:

OXTAIL & RED WINE POTJIE CHICKEN & VEGATABLE POTJIE LAMB POTJIE CREAMY BEEF POTJIE KATEMBA POTJIE

SIDES DISHES

FRESH FARM-STYLE BREAD (WHITE OR BROWN)

AND

SELECT 1 FROM THE OPTIONS BELOW:

BASMATI RICE /PLAIN RICE SAMP PEARL WHOLE WHEAT







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### MAINS CONTINUED

SALAD:

#### SELECT 2 FROM THE OPTIONS BELOW:

SEASONAL SALAD WITH A DRESSING POTATO SALAD WITH DIDON MISTARD POTATO SALAD WITH DIDON MISTARD MEDITERRANEAN GREEK SALAD COUSCOLS SALAD WITH BARS PSINACH, BUTTER CRUST & FETA BROCCOLL SALAD WITH CORN, BACON & CHEDDAR WATERMELON AND FETA SALAD (SEASONAL)

#### DESSERT

#### DESSERT SERVED WITH COFFEE & TEA

SELECT 1 OF THE OPTIONS BELOW:
BAKED CARAMEL CHEESECAKE
APPLE CRUMBLE TART
MALVA PUDDING SERVED WITH A CREME ANGLAISE
ICE CREAM WITH CHOCOLATE SAUCE
MIN LEART

BAKED SAGO PUDDING PEPPERMINT CRISP TART GINGER & DATE PUDDING



