

Valentine's Day Dinner Menu

Amuse-Bouche

Mini Tomato & Mozzarella Tartlet

A delicate crisp pastry shell filled with slow-roasted vine tomatoes, creamy mozzarella, fragrant basil pesto, and finished with a balsamic reduction.

Starters

Chicken Livers

Mild peri-peri, sautéed livers, onion and a splash of cream topped with cream cheese and black pepper, served with crispy bread.

or

Honey-Roasted Beetroot & Goat's Cheese Salad (V)

Sweet roasted beetroot paired with whipped goat's cheese, candied walnuts, and a drizzle of balsamic glaze.

or

Creamy Butternut Soup

Silky roasted butternut soup infused with coconut cream, gently spiced and finished with toasted pumpkin seeds and chive oil.

Palate Cleanser

Lemon & Mint Sorbet

A light and refreshing sorbet of fresh lemon and mint to cleanse the palate.

Mains

Beef Fillet

Tender beef fillet served with a rich red wine jus, potato fondant, and glazed baby carrots.

or

Pan-Seared Line Fish

Perfectly seared seasonal line fish accompanied by herbed mashed potato, sautéed spinach, and a delicate lemon butter sauce.

or

Chicken Roulade

Succulent chicken breast roulade filled with sun-dried tomatoes, feta, and herb butter, served with a creamy parmesan sauce and buttered green beans.

Or

Mushroom Risotto

Creamy risotto rice gently simmered in mushroom stock, folded with a selection of sautéed mushrooms, white wine reduction and finished with Parmesan cheese.

Desserts

Chocolate Fondant

Warm dark chocolate fondant with a molten centre, served with vanilla bean ice cream and berry coulis.

or

White Chocolate Panna Cotta

Silky white chocolate panna cotta complemented by a vibrant strawberry compote and almond tuile.

or

Red Velvet Cheesecake

Classic red velvet cheesecake with smooth cream cheese frosting and a raspberry drizzle.

R499.00 per person

Safari
HOTEL
& CONVENTION CENTRE