

BLACK EAGLE

..... BOUTIQUE HOTEL



Celebrate the Year's End! Set Menu

Select your own

options to include the following:

1 option of Salad for the table with Brioche Dinner Rolls

1 option Plated Starter

1 option Plated Main Course

1 option Plated Dessert

Table Salad Selection

Served with Brioche Dinner Rolls

Greek salad - R40pp

Lettuce, Cocktail Tomatoes, Cucumber, Feta, Olives, Greek Salad Dressing

Caesar Salad - R40pp

Cos Lettuce, Croutons, Crispy Bacon Bits, Parmesan Shavings & Caesar Dressing

Chickpea Salad - R45pp

Chickpeas, Pineapple, Red Pepper, Cucumber, Cilantro, Mint, Sunflower Seeds, Avocado, Citrus Vinaigrette

Butternut and Feta Salad - R50pp

Slow-Roasted Butternut, Feta, Baby Spinach, Candied Pumpkin Seeds, Garlic, Lime & Olive Oil Dressing

Oodles of Noodles Tuna Salad - R40pp

Shell Noodles, Shredded Tuna, Tomato, Onion, Green Pepper, Apple, Sweet Curried Mayo Dressing

Plated Starter Selection

Asian Beef Skewer - R90pp

Asian Marinated Beef Skewer with Fresh Coriander, Served with Spicy Peanut Sauce

Peri-Peri Chicken Livers - R60pp

Pan-Fried Chicken Livers in a Spicy Peri-Peri Sauce Served with Toasted Ciabatta

Classic Mussel Pot - R90pp

In A Cream, Chive & Chardonnay Sauce, Served with Toasted French Baguette

Trio of Bruschetta - R80pp

Tomato, Onion & Basil with Olive Oil, Smoked Chicken with Parsley Pesto & Baby Rocket, Beef Fillet with Horseradish Cream Cheese

Chicken Satay - R80pp

Lemon & Saffron Chicken Satay with Sweet Cucumber Salsa

Savoury Cheesecake - R60pp

Savoury Herb Mini Cheesecakes with Red Pepper Candy & Aioli

Gnocchi - R90pp

Italian Potato Dumplings with Burnt Butter, Sage & Roasted Cherry Tomatoes

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Plated Main Course Selection

Chicken Madras - R165pp

A Mild Ginger & Coconut Infused Chicken Curry Served with Basmati Rice, Naan Bread & Sambals

Fillet Mignon in Red Wine and Mushroom Sauce - R240pp

300g Fillet, Grilled Medium-Done & Served in a Red Wine & Mushroom Sauce with a Crispy Baby Potato & Caramelised Onion Stack, Butternut Puree & Steamed Broccoli

Braised Pork Belly - R165pp

Braised Pork Belly served with Creamy Mustard Mashed Potato, Garnished with Crackling & finished with Braising Jus, served with Roasted Pumpkin, Sweet Potato, Pears & Cumin

Grilled Salmon - R240pp

Grilled Salmon on a Bed of Cilantro Lime Rice with a Lemon-Butter Sauce, served with Balsamic Roasted Baby Carrots & Buttery Green Beans

Duck L'Orange - R200pp

Pan Fried Duck Breast with Orange Segments & an Orange Sauce, served with Potato Dauphinoise & Tender Broccoli Florets

Rolled Beef Brisket - R175pp

Slow-Roasted Beef Brisket Roll in a Rich Savoury Gravy, served with Silky Horseradish Mashed Potato & Roasted Pumpkin, Sweet Potato, Pears & Cumin

Stuffed Chicken Breast - R165pp

Tender Chicken Breast stuffed with Sundried Tomatoes, Mozzarella & Kalamata Olives, served with Spaghetti Aioli

Dessert Selection

Churros with Chocolate Sauce - R60pp

Crispy Fried Choux Pastry Strips dusted with Cinnamon-Sugar & served with Chocolate Dipping Sauce

Apple Crumble - R60pp

Stewed Granny Smith Apples with a Buttery Crumb Topping, served with Vanilla Ice Cream

Baked Cheesecake - R70pp

Creamy Baked Cheesecake topped with Strawberry Coulis

Summer Pineapple Fridge Tart - R60pp

Light, Fresh & Tangy Pineapple Fridge Tart on a Biscuit Base

Pavlova - R60pp

Meringue Nest Filled with Chantilly Cream & Topped with Seasonal Fruit

Hot Chocolate Pudding - R60pp

Chocolate Sponge drenched in Dark Chocolate Sauce, served with Vanilla Ice Cream

BOOKINGS & ENQUIRIES:

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CENTRAL RESERVATIONS:

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BOOKINGS ESSENTIAL