



EXPERIENCE CULINARY EXCELLENCE

The function menu is applicable to **group bookings of 35 or more**, or in the case of the restaurant being completely booked out exclusively. An option of 2 starters, a soup, 2 main courses, and 2 desserts is offered. Please feel free to use any combination you may like, and design the menu to suite your particular budget.

In a case where the dinner function is for less than 35 people and the restaurant is not completely booked out by the function, the current A la Carte menu would be used to make up the choices for the function set menu.

Please see policy regarding group bookings at the end of the document.

Menu follows.

Function Menu

-- Starters --

Salads

(N) Preparation contains Nuts / (V) Vegetarian / (S) Dish contains seasonal ingredients

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|---|---------------|
| Caesar salad, parmesan, roasted garlic croûtons, anchovy dressing | R48-00 |
| Pork lardons, poached egg, curly endive and apple with vanilla vinaigrette | R48-00 |
| Wild mushroom and sweet potato salad , roasted sweet potato, marinated shiitake and shimeji, pecan nuts, bacon and truffle vinaigrette <i>(N)</i> | R50-00 |
| Beetroot and chevin salad, cep and sage brioche croûtons with marinated shimeji mushrooms, watercress and spiced walnut dressing <i>(N)</i> | R50-00 |

Fish

(N) Preparation contains Nuts / (V) Vegetarian / (S) Dish contains seasonal ingredients

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|--|---------------|
| vadlax, oyster beignet, micro leaf salad and citrus beurre blanc | R55-00 |
| Scallop ceviche, avocado marble, amasi panna cotta, brioche, micro shoots, citrus vinaigrette <i>(S)</i> | R55-00 |
| Confit salmon, beetroot parfait, buckwheat blini, sour cream mousse and micro greens | R50-00 |
| Seafood ravioli: squid ink pasta filled with black tiger prawns, mussels, squid and smoked salmon, coconut and lemon grass bisque, salsa verde | R55-00 |
| Smoked salmon trout terrine, citrus and avocado salad and salmon roe | R50-00 |
| Smoked snoek and caramelized leek tart with macadamia nut and orange salad <i>(N)</i> | R48-00 |

Cheese, savoury custards and tarts

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|---|---------------|
| Home made halloumi, red pepper salsa, minted pea puree, aioli and semi-dried tomatoes | R48-00 |
| Pumpkin, lemon and parmesan tart, radicchio, apple, gorgonzola and celery salad in walnut vinaigrette (N) | R48-00 |
| Fairview Blue Rock and leek quiche with roasted pear and walnut salad (N) | R45-00 |
| Roasted vegetable terrine, goat's cheese and micro green salad, citrus vinaigrette | R48-00 |
| Parmesan brûlée, brioche croûtes, chiffonade cos, anchovy emulsion, parmesan crisp and sphericos | R52-00 |
| Potato, olive and leek pie in phyllo, aubergine beignet, skordalia, lemon and dill sabayon | R45-00 |
| Cauliflower kuku (Persian baked custard flavoured with cauliflower), parmesan, rose water scented mast o khiar and herb salad | R45-00 |

Meat

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|---|---------------|
| Quail stuffed tortellini served with caponata and a parmesan emulsion | R48-00 |
| Moroccan lamb mousse profiteroles with a tomato and mint salad and apricot coulis | R48-00 |
| Game Carpaccio with apricot and coriander rub, garlic bruschetta, pear blatjang and micro green salad | R55-00 |
| Chicken liver parfait, toasted ginger bread, orange jelly | R45-00 |
| Duck pâté with blueberry chutney, baby leaf salad, toasted brioche | R55-00 |
| Beef bone marrow, sous vide, garlic bruschetta, parsley, caper and black olive salad, dressed with lemon vinaigrette | R46-00 |
| Classic steak tartare, sirloin brunoise, red onion, cornichons, capers, Dijon mustard, cognac, garnished with a raw quail egg yolk, brioche toast, herb salad | R52-00 |

Peas and ham: Parma ham, pea and mint mousse, hand podded peas, mint and pecorino dressing **R48-00**

Chicken liver, mushroom and pork terrine wrapped in Parma ham, brandy macerated raisin and micro leaf salad, ginger crumb macaroon, quail egg **R48-00**

Soup

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Flower velouté black pepper and almond biscotti **R42-00**

Potato and leek, braised leek garnish, potato tuile, pommes Parisian, chive oil **R42-00**

Mushroom velouté, Dukkah lavash, shimeji mushrooms, baby cress R45.00 **R45-00**

Gazpacho consommé with black pepper grissini and water melon (S) **R43-00**

Harira: spicy chickpeas, tomatoes, coriander, preserved lemon and dates R42.00 **R42-00**

Beef consommé with roasted Spanish onion tortellini R43.00 **R43-00**

Ajo blanco: cold almond and garlic soup, apricot kernel oil, seedless grapes **R45-00**

Curried apple and parsnip soup with parsnip crisp (S) **R42-00**

Roasted tomato topped with a basil mousse in profiterole **R42-00**

-- Main Course --

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Vegetarian (V)

Sun dried tomato and ricotta twice baked soufflé, warm rocket salad, black olive crumbs, toasted pine nuts, Willow Creek olive oil dressing (N) **R90-00**

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| Pappardelle, peas, mange tout, mint pesto, lemon and parmesan cream, herb oil | R85-00 |
| Parmesan gnocchi, wild mushroom ragout and parmesan crème with thyme potato tuile | R95-00 |
| Roasted vegetable tagine preserved lemon yoghurt, harissa oil, spiced couscous | R85-00 |

Fish

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| Salmon trout, pan fried, seared scallops, chive pommes puree, baby leek and preserved lemon, beurre blanc | R110-00 |
| West Coast sole, chermoula, lemon and coriander couscous, roasted vegetables and beurre blanc | R110-00 |
| Seared Scottish salmon, pommes Parisienne , gremolata and beurre blanc | R120-00 |
| Oak smoked Scottish salmon, artichoke heart ravioli, citrus infused olive oil, summer greens and sauce Maltaise | R120-00 |
| Seared trout, pommes puree, French green beans, confit tomato, sauce verde and sauce Mousseline R110.00 | R110-00 |

Poultry

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| Duck breast roulade, Swiss chard, vanilla and fig compote, pommes dauphinoise, salted butterscotch jus R120.00 | R120-00 |
| Duck confit, sweet potato and Parma ham rösti, braised red cabbage, sauce bigarade | R110-00 |
| Quail galantine, cranberry and wild rice stuffing, caramelised onion tarte tatin, flambéed summer berries (S) | R110-00 |
| Chicken saltimbocca, prosciutto, lemon fondant, French green beans, capers, beurre noisette and jus | R105-00 |
| Ostrich neck braised and wrapped in caul, tourné root vegetables with creamed samp and sauce poivrade | R105-00 |
| Chicken ballotine, watercress, onion and roasted garlic, beetroot puree, pommes Anna, sauce chasseur | R105-00 |

Rooibos glazed quail, brioche and thyme stuffing, sweet potato rosti, thyme jus R110.00 **R110-00**

Pork

Rack of pork, fynbos honey glazed, smoked bacon chipolata, butternut fondant, French green beans, jus **R115-00**

Slow roasted pork belly, rolled with sage and coriander, potato galette, red onion marmalade and pear chutney **R95-00**

Pork loin rolled in Malay spices, apple pommes puree, honey jus and mustard sauce **R105-00**

Pork fillet stuffed with macerated prunes, apple and sage compote, cider fondant potatoes, sauce Madeira **R105-00**

Beef Fillet

Beef Wellington: Deconstructed, grilled fillet, mushroom duxelles, chicken liver pâté, wilted Swiss chard, puff pastry garnish, sauce financière **R125-00**

Grilled beef fillet, pont-neuf potatoes, macedoine root vegetables, wilted Swiss chard and sauce bordelaise **R120-00**

Seared beef fillet, pommes dauphinoise, green peppercorn and brandy jus, sauce béarnaise, confit of brunoise beetroot and wilted spinach **R120-00**

Seared beef fillet, poached bone marrow, mushrooms a la grecqué, beetroot puree, pommes allumettes and truffle jus **R125-00**

Lamb

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| Lamb rack marinated in nut oil and cumin, chorizo pommes William, smoked paprika and carrot puree, jus | <i>R115-00</i> |
| Rack of lamb with chermoula crust, sweet potato fondant, pea puree, sauce Robert | <i>R115-00</i> |
| Lamb loin, spiced butternut tortellini, marinated shimeji mushrooms, sauce paloise and jus | <i>R120-00</i> |

-- Dessert --

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| Exotic Fruits (N) Papaya parfait, coconut lollipop, mango sorbet, fruit serpentine, lime frappé | <i>R42-00</i> |
| Honey Mousse Berry sorbet, white chocolate tiles, vervain foam, lace sugar, berry coulis | <i>R45-00</i> |
| Bavarian (N) White chocolate, rhubarb mousse, elderflower granite, rose jellies | <i>R45-00</i> |
| Bûche (N) Chocolate croustillant, vanilla bean crémeaux, sour cherry sorbet | <i>R52-00</i> |
| Tiramisu (N) Chocolate sorbet noir, coffee macerated dates, orange blossom syrup | <i>R48-00</i> |
| Raspberries and Mascarpone (N) Mousse, brown butter cake, raspberry soup, raspberry sorbet | <i>R48-00</i> |
| Passion Fruit Tart (N) Sesame crunch, glazed meringue, macaroons, passion fruit coulis, verbena crème | <i>R45-00</i> |
| Amarula Parfait, arlettes, lemon chiboust, vanilla jellies, zest juices | <i>R48-00</i> |
| Cheesecake (N) Mascarpone, vanilla poached pears, cocoa jelly, cardamom Anglaise | <i>R45-00</i> |
| Lime and Mascarpone Mousse (N) | |

Brown butter cake, plum and lime coulis, kanten jellies, plum serpentine (S) R48-00

Sweet corn panna cotta

Madeleine, caramel popcorn, popcorn sherbet, butterscotch sauce R45-00

Chocolate pave

Chocolate brownie, Turkish citrus salad, citrus sorbet, chocolate sauce R52-00

(N)= Preparation contains Nuts

(S)= Dish contains seasonal ingredients, please confirm with the restaurant manager that the dishes are available.

Group Bookings & Venue Hire Policy

- The Prue Leith Restaurant is available by appointment for breakfast, brunch and lunch, over and above the normal dinner trading hours.
- A set menu is offered for all groups larger than 10 guests in the restaurant.
- Venue hire is not applicable to groups larger than 30 guests, unless specialty items are requested over and above what is normally included in restaurant set up and facilities.
- Groups of less than 40 wishing to have exclusivity in the dining room will be required to pay a venue hire of R3500.
- Groups who do not hire the entire venue will be requested to make up their function menu from the current A'la carte menu choices. The number of choices available will depend on the menu price agreed upon.
- Groups will be asked to confirm numbers three days before dining. Groups larger than 30 a week before dining.
- A 50% deposit will be required to confirm your group's booking.
- Normal restaurant hours are 7pm till midnight for groups and functions. Please be advised that an after hours levy of R500 per half hour is charged after midnight, with 2h00 being the final closing time.
- To make a group booking kindly contact Nicki Jordaan on 012 654 5203 or info@prueleith.co.za. Your information will be processed and our Restaurant Manager Amalia Boshoff will be in touch immediately