



PRUE LEITH

EXPERIENCE CULINARY EXCELLENCE

262 Rhino Street - Centurion - Pretoria - Gauteng
Telephone : +27 12 654 5203 E-mail : hr@prueleith.co.za
Web : www.prueleith.co.za

Starters

HOMEMADE HALLOUMI AND LEMON (V)

Grilled halloumi, minted pea puree, lemon mayonnaise, preserved lemon, lemon cells and mint sprigs
R48-00

PARMESAN BRÛLÉE (V)

Cos lettuce, brioche croutons and parmesan crisps and Caesar dressing
R48-00

BELGIAN MUSSELS

Saldanha Bay mussels steamed in Stella Artois, pommes allumettes and aioli
R52-00

GUINEA FOWL AND FOIE GRAS TERRINE

Parsnip puree, truffle vinaigrette
R68-00

FRIED POLENTA & PROSCIUTTO CRUDO

Semi dried tomato petals, wild rockettips and balsamic vinaigrette
R55-00

GRASS FED BEEF CARPACCIO

Pickled pink radish, matured cheddar sphericos pearls, horseradish snow
R55-00

(V) Vegetarian (N) Contains Nuts

Soups

PRAWN BISQUE

Brandy cream

R48-00

POTATO AND LEEK SOUP (V)

Braised leek, pommes Parisienne and chives

R42-00

(V) Vegetarian (N) Contains Nuts

Main Courses

MELANZANE ALLA PARMIGIANA (V)

Parmesan topped gratin of thinly layered aubergine, Napolitana sauce and mozzarella, served with smoky baba ganoush and a crown of fennel bread

R95-00

SEARED FARMED KOB (N)

Orange braised fennel, toasted almonds, pommes maxim, almond tarrator, pernod beurre blanc

R110-00

RABBIT TORTELLINI

Sautéed portabelini mushrooms, wilted greens, parmigiano-reggiano shavings and beurre noisette

R95-00

SEARED PORK FILLET

Apple and thyme creamed samp, apple galette, sauerkraut, jus and cider foam

R110-00

CONFIT DUCK LEGS

Warm three bean cassoulet, pommes dauphine, pickling onions, sauce bigarade

R125-00

ROASTED GRASS FED BEEF PRIME RIB FOR TWO

Carved and served from the guéridon trolley with pommes château, zucchini ribbons, roasted parsnip and sauce chasseur

R260-00

(V) Vegetarian (N) Contains Nuts

Desserts & Cheese

COFFEE MACAROON

Valrhona dark chocolate and espresso mousse, orange croquant, sour cherry compote
R45-00

CRÊPES SUZETTE

Served from the guéridon trolley with vanilla bean ice-cream
R55-00

DARK CHOCOLATE FONDANT

Gorgonzola ice-cream and mulled wine reduction
R52-00

DECONSTRUCTED CASSATA (N)

Creamed ricotta, candied fruit, crystallized pistachio nuts and pistachio ice-cream
R48-00

TART BOURDALOUE (N)

Roasted walnut panna cotta, butterscotch sauce
R52-00

APPLE SORBET

Brunoise apple and mint, apple fizz and apple chip
R45-00

SOUTH AFRICAN CHEESE BOARD

A selection of some of the best local cheeses paired with homemade preserves and brioche Melba toast
R65-00

(V) Vegetarian (N) Contains Nuts

Please ask your waiter for suitable wine suggestions

To book your table at Prue Leith Restaurant please call (012) 654 5203 or alternatively email info@prueleith.co.za

Banking Details

Prue Leith College of Food & Wine Trust

Standard Bank

Centurion

012645

Account No: 012005517

Reference: Name, Surname

- Wheelchair Friendly – We have wheelchair access. Toilets require assistance.
- Regret No Children under the age of 10 years