



# PrueLeith

Culinary Institute

## SUMMER '21 MENU

Lunch: 12:00-14:30

Early Dinner: 17:30-18:30 (last seating)

Dine at Home: orders placed by 17:00 for collection by 18:00

### STARTERS

#### **ROASTED RED PEPPER SOUP (V)**

Baguette crisp, Belnori chevre, basil and Morgenster olive oil  
**R65.00**

#### **CAPONATA SALAD (V)(N)**

Grilled aubergine, red peppers and baby tomatoes, with basil, olives, crispy capers, toasted marula nuts and an *agrodolce* dressing  
**R68.00**

#### **PRAWN & PAPAYA**

Coconut crusted deep-fried prawns, papaya ribbons, prawn dust, pickled coriander seeds, lemon vinaigrette  
**R80.00**

#### **SMOKED TROUT TERRINE**

Served with asparagus, radish, quail egg, nasturtium leaves and a drained amasi dressing  
**R85.00**

#### **CHICKEN LIVER PARFAIT**

With Boplaas Cape Tawny roasted figs, walnut and thyme crumb, fig leaf syrup and Melba Toast  
**R75.00**

#### **COFFEE CURED DUCK BREAST**

Roasted and served on a wild rocket and blueberry salad with *mosbolletjie* croutons and blueberry coulis  
**R89.00**

### MAIN COURSE

#### **SEVEN COLOURS SHARING PLATE (V) (N)**

Steamed sorghum dumpling served with lemon grass roasted butternut, peanut and *morogo*, star anise pickled beetroot, ginger braised cabbage, charred sweetcorn and a *chakalaka* puree  
**R165.00 (R110.00 per single portion)**

## **FISH OF THE DAY**

Grilled, with chardonnay steamed Saldanha Bay mussels, butter bean puree, spring onions and corn, fish crackling, charred red onion dressing  
(Our fish changes regularly as we order through Abelobi Marketplace supporting small scale and artisan fishermen)

**R175.00**

## **ROASTED CHICKEN SUPRÊME**

Chermoula ballotine, Prue Leith garden spaghetti squash, sauté spinach, mango and coriander salsa

**R185.00**

## **ROLLED PORK BELLY**

Herb and cherry sorghum tabbouleh, grilled okra, pork crackling, cherry and brandy jus

**R195.00**

## **BILTONG & CORIANDER BEEF FILLET**

Grilled fillet, with gaufrette potatoes, roasted vegetable salad and bone marrow vinaigrette

**R210.00**

## **HOME CURED SOUTRIBBETJIE & LAMB CUTLET**

Served with *askoek* and apricot butter, fine green beans, sweet mustard onions, a *spekboom* salsa and lamb jus

**R215.00**

## DESSERTS

### **MANGO & COCONUT PAVLOVA**

Coconut Bavarian, mango sorbet, meringue shards, mango coulis, lime zest

**R75.00**

### **TRIO OF SORBET (V)**

Red plum, peach and apricot sorbet, fresh fruit carpaccio

**R78.00**

### **CRÊPES JUBILEE (V) (N)**

Cherries flambéed with brandy, served with Valrhona milk chocolate ice-cream, toasted almonds and cookie crumble

**R85.00**

### **XIGUGU ICE CREAM SANDWICH (V)(N)\***

*Xigugu* cookie, *xigugu* ice-cream, Valrhona dark chocolate mousse, coffee chocolate sauce, peanut praline

**R95.00**

**CAMEMBERT MOUSSE & GOAT'S CHEESE SORBET (N)**

Served with shaved celery and curry candied nuts

**R78.00**

**SOUTH AFRICAN CHEESE BOARD (N)**

A selection of some of the best local cheese with homemade preserves,  
seed crackers and Melba toast

**R135.00**

(V) - Vegetarian, (N) – Contains Nuts

Artisan non-alcoholic beverages are available, including homemade cordials, ferments, infusions and teas or a selection of non-alcoholic beers, wines and gin.