

twig

FLOWERS & FOOD

Monique du Plessis 🍷 082 453 9113 🍷 monsiedup@icloud.com

Please advise on special requests, vegans & dietary requirements are catered for.

Tapas



R120-00 for a choice of 5 tapas, R160-00 per person for a choice of 7 tapas. Includes bread and butter.

The group must please choose the same options. Minimum of 6 guests for tapas

1. Chilled Gazpacho soup with celery cigar
2. Pea and mint hummus
3. Tzatziki
4. Baba Ghanoush
5. Chicken liver pate
6. Spanakopita
7. Vegetable spring rolls
8. Roast tomato tartlets
9. Keftedes (mini meatballs) with tzatziki
10. Chicken skewers with yogurt chilli dip
11. Mini butternut and feta quiches

Salad @ R50-00 per person



1. Greek salad with origanum, black olives and red onion
2. Baked beetroot and green bean salad with feta and pine nuts
3. Roasted Broccoli and quinoa tabouleh with almonds and mint
4. Rainbow slaw with avocado and lentils

Soup @ R60-00 per person



1. Gazpacho
2. Spiced butternut soup
3. Cauliflower soup with truffle oil
4. Mushroom soup
5. Pea soup with yogurt and mint

Quiche @ R70-00 per person



1. Spinach and feta
2. Butternut, bacon and cheddar
3. Quiche Lorraine
4. Broccoli and roast tomato
5. Smoked salmon and cream cheese

Main menu:



3 Course: Please choose one starter, one main and one desert for R300-00 per person*

*The starters can be replaced by any salad of your choice (see above).

4 Course: Alternatively add a salad for a four course meal for R350-00 per person.

2 Course: Alternatively order two courses for R280-00 per person.

Please note: The group must please choose the same starter, main, salad and desert option.

Starters



1. Spanakopita (V)
Spinach and feta wrapped in phyllo pastry served with fresh tomato sauce
2. Melanzane (V)
Roasted aubergine, fresh tomato sauce and mozzarella tower with parmesan and basil
3. Goats cheese with walnuts and black olives (V)
4. Prawns, avo lemon and chilli
5. Beef Carpaccio
Seared fillet of beef, thinly sliced served with mushroom, olives, rocket and parmesan

Main course



1. Greek lamb (minimum 6 persons)
Slow roasted lamb with lemon and origanum served with potatoes seasonal vegetables and tzatziki
2. Lamb cutlets
Grilled with lemon and origanum, parsley butter, seasonal veg and potato wedges
3. Italian chicken
Pan fried chicken breast with garlic, parsley, pesto and mozzarella served with seasonal vegetables and new potatoes
4. Pork fillet
Oven baked with soy, honey and paprika, served with seasonal vegetables and apricot couscous
5. Lemon and artichoke Pasta
Tagliatelle with artichoke, swiss chard and pine nuts in a creamy lemon sauce with parmesan
6. Cauliflower and chickpea curry with seasonal green veg and coconut cream, served with rice and sambals

Dessert



1. Chocolate torte
Decadent tart with berries and cream
2. Tiramisu
Mascarpone, espresso and biscuit with butterscotch sauce
3. Lemon tart
Shortcrust, lemon and cream
4. Lavender Panna cotta with honey
5. Chocolate mousse



Cheese board for two: R240-00

Selection of 3 cheeses, fresh fruit, preserves, biscuits and nuts



Cakes and Treats



1. Best ever cheesecake
Large (22 cm diameter) R320-00 / Small (18 cm diameter) R160-00
2. Chocolate torte R220-00 (22 cm)
3. Orange cake with lime mascarpone R250-00 (22 cm)
4. Flourless chocolate and almond cake R250-00 (22 cm)
5. Passionfruit tart R160-00 (22 cm)
6. Chocolate brownies to die for R120 (8 large brownies)