

Valentine's Dinner

♥ Plated Menu ♥

Amuse Bouche

Crispy Garlic Breaded Mushroom
Served with a Lemony, Chive and Mayonnaise Dip

Starter

Seared Pepper Beef Carpaccio

Thinly sliced raw Beef, served with Pepper Arugula and sharp salty Parmesan
OR

Honey Glazed Prawn Starter

Sticky Honey glazed Prawns with griddled Asparagus and Courgette Ribbons
OR

Cheese Croquettes

Cheese Croquettes blended from 4 different Cheeses; Emmenthaler, Gruyère, Parmesan and Stilton;
crumbed and shallow fried

Main Course

Filet Mignon

Tender Beef Fillet seared to golden brown, served with grilled Baby Broccoli and Mash
Creamy Parmesan Mustard Sauce or Red Wine Sauce or Mushroom Sauce
OR

Shank of Tender Lamb

Slow roasted Shank of tender Lamb, served with a Sauce made of meat Juices, Port Wine
and fresh Rosemary
OR

Creamy Garlic Chicken Breast

Pan-seared Chicken Breast with a Creamy, Garlic Herb Sauce, served with fresh Seasonal Vegetables and
Roast Potatoes

Desserts (for two)

Mango and Lemon Cheesecake

Deconstructed Mango and Lemon Cheesecake, served with Lemon Mango Sorbet, Lemon Curd and
Oats Crumble
OR

Chocolate Ganache Cake

Chocolate Ganache Cake, served with Cappuccino Mousse with Chocolate Almond and Coconut
OR

Trio of Sorbet

Fruit Gel, Meringue and Orange

Valentine's Dinner | R499 per person

Saturday, 13 February 2021

@CoachHouseHotelTzaneen

