



## **Lingela Restaurant Valentines Menu 2019**

### **Garde-manger Buffet Presentation**

#### **A presentation of fresh seafoods, including:**

Freshly shucked oysters served with traditional accompaniments  
Smoked Franschoek salmon  
Homemade Cape Malay pickled fish  
Steamed prawn tails with 1000 Island dressing  
Calamari salad from a savoury lime and olive oil marinade  
Marinated mussels with lemon, garlic, peppers and fresh herbs

#### **Select cold kitchen specialties, including**

Sweet chilli chicken with fresh pineapple and coriander  
Rare roast sirloin of beef with dill pickles and wholegrain mustard mayo

#### **Assorted mezze**

Pickled mushrooms with coriander seeds, marinated sweet spicy peppadews, grilled Mediterranean vegetables  
grilled mixed peppers and aubergine and haloumi cigars

#### **Signature salads of our cold kitchen**

Roast butternut, wild rocket and blue cheese salad  
Savoury prawn salad with avocado, cherry tomatoes and a lemon peppered dressing  
Spicy pasta salad with jalapenos and coriander  
Village Greek salad with oregano and olives

Create your own salad from an array of fresh market produce served with various condiments and dressings

Our pastry chef's selection of assorted breads and cocktail buns

### **Action Stations**

**Selection of fresh linefish and prawns - grilled to order!**

**Selection of fresh butchery cuts – grilled to order!**

Served with complementing sauces and condiments

#### **Stir-fry Station**

your choice of meats from a selection of ingredients wok-fried with assorted condiments and sauces

**Carvery**

Roast leg of Karoo lamb with mint sauce  
Roast sirloin of beef with mustards and horseradish cream  
Roast chicken with a herbed butter basting served with cranberry sauce  
Brown onion gravy, mushroom sauce and pepper sauce

**Hot Pot Selection**

Wild mushroom Risotto with grated parmesan shaving  
Lamb shank casserole with root vegetables  
Mixed seafood thermidor with penne pasta  
Mediterranean chicken with bell peppers  
Roast parsley potatoes and a selection of fresh garden vegetables

**Traditional Durban Curry Bar & Tandoori Oven Offering**

Tandoori chicken, Malai bhoti and Lamb sheekh kebabs with naan breads and raitas  
Tamarind infused Fish curry with brinjal  
North Indian butter chicken  
Spicy lamb curry  
Paneer Jalfrezi  
Butter bean and potato curry

Served with basmati rice and assorted sambals and condiments

**Dessert Selection**

Assorted tartlets, gateaux, mousse, pastries and sweets from our pastry chef

Selection of cheeses served with assorted preserves and biscuits

**A Romantic Friandise to Share per Couple**

served with a red rose

Filter coffee and tea selection

R1200 per couple