



Valentine's Day

MENU

COURSE 1 - AMUSE BOUCHE

Cape Malay prawn mousse pani puri

COURSE 2 - BREAD & BUTTER

Honey dinner rolls with garlic & sun-dried tomato
ricotta dip

COURSE 3

Seared duck breast with smoked goat's cheese, fig &
walnut tartlets served with a red wine jus

PALATE CLEANSER

Citrus Sorbet

COURSE 4 - MAINS

Lamb Roulade with zucchini mint emulsion, potato
wedges, snap peas and a lamb jus

COURSE 5 - DESSERT

Raspberry tiramisu made with ladyfingers, raspberry
coulis, mascarpone cream, whipped cream, fresh
raspberries, coffee & pistachios

R650 per person

Bookings are essential

Limited spots available!

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