

SET MENU

2 COURSE SET MENU

R220.00PP

(PLEASE SELECT ONE STARTER AND TWO MAIN COURSES, OR TWO MAIN COURSES AND ONE DESSERT ITEM)

3 COURSE SET MENU

R250.00PP

(PLEASE SELECT ONE STARTER, TWO MAIN COURSES AND ONE DESSERT ITEM)

STARTERS:

- HERBED VENISON CARPACCIO ON A BED OF ROCKET DRESSED WITH PARMESAN CRISPS AND A WALNUT VINNAIGRETTE.
- DEEPFRIED CRUMBED CALAMARI WITH A SPICY AIOLI.
- CHICKEN, PARMESAN AND ANCHOVY SALAD, FINISHED WITH A CREAMY HERB DRESSING
- CRUMBED PRAWNS WITH A GARLIC AND HERB MAYONNAISE
- RED LENTIL SOUP WITH LEMON CREAM
- LAMB KOFTAS SERVED WITH A TZATZIKI SAUCE
- FLAKED SALMON NICOISE SALAD WITH BLACK OLIVES AND RED ONION
- FOREST MUSHROOM SOUP WITH A HINT OF ROSEMARY

MAIN COURSE:

All main courses are served with a starch and seasonal vegetables

- LEMON AND HERB BASTED CHICKEN SUPREME, NORTH AFRICAN STYLE COUS COUS
- CHICKEN BREAST FILLED WITH HERBED CREAM CHEESE, SERVED WITH LEMON SAUCE
- CHIMMICHURRY MARINATED SIRLOIN STEAK, SERVED WITH PAN JUICES
- REDWINE MARINATED BEEF FILLET, OVENROAST AND CARVED ONTO A BED OF WILD MUSHROOMS



S E T M E N U

- SEARED LAMB LOIN CHOPS, CRISPY POLENTA CAKES, FINISHED WITH PAN JUICES
- PANSEARED LINEFISH FINISHED WITH A LEMON CHILLI BROTH
- DEEP FRIED HAKE FILLET SERVED WITH A TARTARE SAUCE AND CRISPY ONION RINGS
- OVENROAST PORK LOIN CHOP SERVED WITH A RAISIN AND APPLE SAUCE
- WHOLE BUTTER FRIED SOLE SERVED WITH CAPER AND SHRIMP BUTTER

ALL MAINS ARE SERVED WITH A STARCH AND SEASONAL VEGETABLES OF THE DAY

DESSERTS:

- JELLY AND CUSTARD: CUSTARD MOUSSE SERVED WITH PASSIONFRUIT JELLY
- LEMON MERINGUE PIE, UPDATED
- PAVLOVA: MERINGUE SHARDS WITH FRESH FRUIT AND WHIPPED CREAM
- DARK CHOCOLATE MOUSSE, GINGER CRUMB, BERRY COMPOTE
- HASSELBACK APPLE; BAKED APPLE BRUSHED WITH HONEY, TOPPED WITH OAT CRUMBLE, SERVED WITH VANILLA ICE CREAM.
- WARM GINGER SPONGE WITH ORANGE CREAM

COFFEE AND TEA

Training is our Main Ingredient

A unique experience, Encore Restaurant and Conference Centre is operated by Students under the supervision of seasoned, professional industry staff. Student training and superior customer service is our primary focus. At all times we endeavour to exceed the expectations of both our students and our guests.

Thank you for your support and patronage.

