Cattle Baron

FUNCTIONS MENU TWO

R410.00 *p/p*

www.cattlebaronpaarl.co.za



16 Zion Street, Pontac Manor Estate, Paarl, Cape Winelands

STARTERS

choose one of the following options

BEEF TRINCHADO

tender beef cubes smothered in a habanero salsa, white wine, olives and crème fraîche, served with bread.

STUFFED MUSHROOMS

tasty deep-fried white button mushrooms, filled with a delicate mixture of cheese, breadcrumbs, garlic, parsley & sherry. served with a tartare sauce and lemon.

CRUMBED HALLOUMI CHEESE STICKS

crumbed halloumi cheese sticks served with our home-made sweet chilli mayonaise

MAINS

choose one of the following options. served with a choice of starch

200G CHALMAR SIRLOIN STEAK

grilled to perfection, basted and seasoned with our famous bbq basting and seasoning salt.

400G PORK BELLY

roasted succulent pork belly served with mash, ripe fig preserve and reduced pork jus.

ROAST VEGETABLE STACK

grilled black mushroom topped with oven roasted mediterranean vegetables, grilled halloumi cheese and finished with a tomato salsa and balsamic reduction.

DEEP-FRIED OR GRILLED HAKE & CALAMARI STRIPS

lightly seasoned, dipped in our secret batter and deep-fried or grilled in olive oil, and deep-fried calamari steak strips served with lemon & tartare sauce.

OVEN ROASTED CHICKEN CORDON BLEU

bacon, cheddar cheese, mozzarella cheese and herb butter filling.

DESSERTS

choose one of the following options

DOM PEDRO

traditional dom pedro with a choice of kahlua or whiskey.

MALVA PUDDING

*a traditional favourite, served with custard and *cream or ice-cream.*

CRÈME BRÛLÉE

a classic crème anglaise topped with a crunchy crust of caramelized sugar.

Kindly Confirm the final number of guests four days prior to the date of your function.
A Service Charge of 12% will be added to the bill.
The Menu may change at the Chef's discretion and subject to supplier's availability.
Normal A' la Carte Menu is also available.