



14 FEBRUARY 2019
VALENTINE'S TAPAS GOURMET

Romance

Thyme risotto with toasted almonds, pecorino and romesco
Tempura prawns with saffron mayo
Asparagus with slow cooked hen's egg and hollandaise
Halloumi, artichoke and rocket

Courtship

Rotolo with roasted butternut and sage butter
Fish goujons with strawberry and black pepper
Roasted pork belly with pak choi and cherry jus
Beetroot gnocchi with blue cheese, macadamia nuts and honey

Engagement

Beef carpaccio with smoked cauliflower puree, melba toast, truffle oil and greens
Lamb pita with tzatziki and hummus
Chorizo, polenta, sautéed cabbage and garlic cream
Sicilian ostrich

Marriage

Churro with chilli caramel and nuts
Palmier, Chantilly cream and berries
Pasteis de nata
Gianduja

BOOKING IS ESSENTIAL – Kirstie on 031 777 1566 or info@thechefschool.com
R410 PER PERSON, INCLUSIVE OF R40 SERVICE CHARGE.

Please note that payment is required in advance to secure your booking, no later than 10 February. This helps us to avoid wastage incurred by no-shows on the day and helps us include guests who are wait-listed.