



**4 APRIL 2019**

**Amuse – Duck Jelly**

Preserved duck, pickled vegetables, herbs and lavash

**Pickled quail eggs**

With vegetables a la grecque, savoury shortbread, garden greens and garlic cream

**Crab cakes**

Asian crab cakes with spicy fresh fruit, palm hearts and coriander mayo

**Game Pie**

With long stem broccoli and cherry preserve

**Braised beef shank**

Pressed beef shank with roasted root vegetables and horseradish jus

**“Opera” Gateau**

Raspberry and Chocolate Opera-style gateau

**Friandise**

**BOOKING IS ESSENTIAL – Kirstie on 031 777 1566 or [info@thechefschool.com](mailto:info@thechefschool.com)  
R470 PER PERSON, INCLUSIVE OF PAIRED WINES AND R40 SERVICE CHARGE.**

Please note that payment is required in advance to secure your booking, no later than 30 MARCH. This helps us to avoid wastage incurred by no-shows on the day and helps us include guests who are wait-listed.