

Blueberry Hill

BUSINESS HOTEL

Valentines Day

3 COURSE SET MENU

13 February (15:00 - 19:00) & 14 February (12:00 - 16:00)

STARTER OPTIONS

Prawn Avocado

Wok-Broiled Prawns Served on Fresh, Diced Avocado
Lightly Drizzled with a Curry & Mango Dressing

Sushi Board

Salmon Roses, Prawn California Rolls & Avo Maki Rolls
Served with Traditional Accompaniments

Grilled Satays

Grilled Chicken Breast & Beef Fillet Satays
Served with a Peanut Sauce & Garnish-Salad

Butternut Ravioli (V)

Homemade Ravioli Filled with Freshly Steamed Butternut.
Served with an Arrabiata Sauce with a Hint of Fresh Basil

MAIN COURSE OPTIONS

Kingklip

Grilled Kingklip Fillet, Dressed with a Creamy Prawn Sauce &
Finished Off with Fresh Avocado. Served with Couscous &
Grilled Seasonal Vegetables

Beef Fillet

Aged Prime Beef Fillet, Served with Either Creamy Mushroom
or Black Peppercorn Sauce. Served with Potato Rosti & Grilled
Seasonal Vegetables

Chicken Cordon Bleu

Pan-Fried, Crumbed Chicken Breast stuffed with Ementhal
Cheese & Country Ham. Served with a Honey-Mustard
Dressing, Fried Milho Frito & Grilled Seasonal Vegetables

Melanzane (V)

Slow, Oven-Baked Layers of Eggplant, Tomatoes, Onions,
Parmesan & Mozzarella Cheese

DESSERT OPTIONS

Chocolate Lava Cake

Freshly Baked Cake with an Irresistible Warm, Dark Chocolate
Centre. Served with a Vanilla-Bean Cream

Blueberry Fantasy

Homemade "Kisses" with a Blueberry Ice Cream Centre.
Accompanied by a Berry Jus & Fresh Blueberries

Cinnaberry Crepe

Homemade Crepe Dusted with Cinnamon & Filled with
Strawberry Cream Cheese. Finished Off with a Light Drizzle of
Cranberry Sauce

FRIANDISE

Served with Tea / Coffee

R425 PER PERSON

including a glass of non-alcoholic bubbly per person
T's & C's Apply | Excludes beverages