

# PELAGOS

CENTURION



# EASTER MENU

Price per Person R330  
Kids 4 – 10 Years R165  
Kids 1 – 3 for Free

## STARTERS

### CREAMY VEGETABLE SOUP

Homemade Bread Rolls and Mini Butter

## SALAD SELECTION

### DECONSTRUCTED GREEK SALAD

Lettuce, Sliced Cucumber, Sliced Onions, Cherry Tomatoes, Kalamata Olives, Julienne Carrots, Peppadew, Mixed Peppers and Feta Cheese

### CLASSIC BEETROOT SALAD

Beetroot Oven Roasted, Diced onion and dressing

### FARMERS MARKET POTATO SALAD

Potato Cubes, Oven roasted Corn, Sliced Red Onion, Dill Cucumber and Cherry Tomatoes served with a Creamy Plain Yoghurt Dressing

## ON THE CARVERY

### ROASTED GAMMON

Glazed with Pineapple and Cherry Sauce served with Homemade Mustard

## MAIN DISHES

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### BRAISED OXTAIL

Traditional slow-cooked oxtail in a Savory red wine sauce with onions, carrots, and celery

### LINE FISH VERONIQUE

A delicate white fish fillet poached and smothered in a velvety grape and white wine cream sauce

### PAMPOEN KOEKIES

Soft and fluffy butternut fritters, golden-fried and served with a rich, velvety toffee sauce. A proudly South African delicacy

### PANACHE OF VEGETABLES

### SAVOURY RICE

### CRISPY GARLIC PARMESAN SMASHED POTATOES

Golden baby potatoes boiled until tender, then smashed and roasted to achieve a shatteringly crisp exterior. Smothered in a rich garlic-herb butter and finished with a generous dusting of nutty, melted Parmesan cheese

### MEDITERRANEAN VEGETABLE PENNE PASTA

Al dente penne pasta tossed with a medley of oven-roasted Mediterranean vegetables, fresh garlic, and extra virgin olive oil, finished with a sprinkle of Grana Padano and fresh basil

## DESSERTS

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### MALVA PUDDING AND CUSTARD

### CHOCOLATE ECLAIRS WITH CRÈME PÂTISSIÈRE

### MINI ASSORTED DESSERTS