

VILLAGE BREAD LOAVES

DIPS

Hummus bi Tahini

Chickpea and sesame dip

Baba Ghanoush

Middle Eastern smoked eggplant dip with lemon and crème fraiche

(The above will be placed on the table on arrival)

STARTERS

Grilled Calamari

Flavoured with Portuguese spices and served with harrira

Samosas

A trio of lamb and chicken and vegetable samosas, served with fresh peach chutney

Lekgotla House Salad

A fresh summer salad of marinated sun dried tomato and feta cheese, cucumber, red onion and endives

MAIN COURSES

Lamb Curry

Fragrant traditional South African curry prepared with aromatic spices

Potato and Balsamic Bake

Slowly baked with tomato, garlic and aromatic herbs

Fillet of Line Fish

On a bed of Dhal rice, accompanied by an Orange, cardamom and vanilla bean sauce

(All the above served with side orders of Jasmine rice, Stir Fry Vegetables and Mielie Pap & Chakalaka)

DESSERTS

Classical Cape Malva Pudding

Served with Vanilla Ice-cream and Pistachio sprinkles

Fruit Kebabs

Chunky seasonal fruit with a Rooibos infused Syrup

All meals are served in a mezze form and placed in the middle of the table to be eaten in true African style

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STARTERS

Springbok Carpaccio

Served with a warm pear and date salad spiked with allspice and complemented by goat's cheese crumbs

Peri-peri Chicken Livers

Chicken livers cooked to perfection and served with peri-peri sauce

Lekgotla Salad

Salad Greens topped with seasonal Fruit and roasted pine nuts with Lekgotla dressing

MAIN COURSES

Potato and Balsamic Bake

Slowly baked with tomato, garlic and aromatic herbs

Lamb Curry

Fragrant traditional South African curry prepared with aromatic spices

Zanzibar Chicken

Chicken breasts braised in a tomato and chilli sauce on fragrant cous-cous
Served with a banana and cucumber raita.

Beef Espetada

Char-grilled rump cubes marinated in white wine, garlic and herbs

(All the above served with side orders of Savoury Rice, Stir Fry Vegetables and Mielie Pap & Chakalaka)

DESSERTS

Coffee, Chocolate and Amaretto Parfait

A frozen confection with pieces of halva and contrasted with a berry sauce

Baklava

Almonds baked in between sheets of phyllo, drenched in a honey, orange water syrup

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STARTERS

Egyptian Prawns

Prawns spiced with cardamom and lemon, deep-fried in Kataifi pastry.

Peri-peri Chicken Livers

Chicken livers cooked to perfection and served with peri-peri sauce

Halloumi Spring Rolls

Halloumi cheese wrapped in spring roll pastry complemented by a spicy lemon marmalade.

African Sushi

Seared ostrich, springbok carpaccio wrapped in pap with vegetables and avocado
With traditional accompaniments

MAIN COURSES

Potato and balsamic bake

Slowly baked with tomato, garlic and aromatic herbs

Lamb Curry

Fragrant traditional South African curry prepared the original way

Zanzibar Kingklip

Grilled fillet of kingklip topped with a spicy peanut and curry sauce

Chicken Espetada

Char-grilled chicken breast cubes marinated in white wine, garlic and herbs

Prawn Tagine

Mozambican King prawns served in a Tunisian Curry

All the above served with side orders of Savoury Rice, Stir Fry Vegetables and Mielie Pap & Chakalaka

DESSERTS

Panna Cotta

Flavoured with pistachio nuts and saffron, enhanced by a granadilla custard

Amarula Parfait

A smooth Amarula dessert freshened with fresh fruit

Baklava

Layers of phyllo pastry filled with nuts and honeyed syrup, lightened with a rich vanilla ice-cream

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VILLAGE BREAD LOAVES

DIPS

Hummus bi Tahini

Chickpea and sesame dip

Shata

Sauce Pimento Red hot spice

Baba Ghanoush

Middle Eastern smoked eggplant dip with lemon and crème fraiche

(The above will be placed on the table on arrival)

STARTERS

Crocodile Carpaccio

Thin slivers of crocodile served with mango chutney, chermoula and tomato jam

Fresh salmon trout salad

Smoked Franshoek trout garnished with quail egg, capers and dressed with a whole grain mustard aioli

Senegalese Calamari

Crisply fried calamari served with peanut, lemon and chilli sauce

Venison Spring Rolls

Crispy game spring rolls with a date chutney

MAIN COURSES

Oudtshoorn Ostrich

Grilled ostrich steaks topped with a yellow fig, honey and mustard sauce

Karoo slow roast Lamb

Lamb roasted for six hours in tomato, white wine and tomato with fresh herbs and served on olive morogo.

Loin of Venison

Pepper crusted loin of venison complemented by a brown onion and apricot sauce

Zanzibar Kingklip

Grilled fillet of kingklip topped with a spicy peanut and curry sauce

All of the above served with side orders of savoury rice, steamed madumbis, roast vegetables and pap and chakalaka

DESSERTS

Amarula Parfait

A velvety parfait made from amarula liqueur, a typical African fruit

South African Cheese platter

A selection of South African cheeses served with preserved fruit and crackers

Crème Brûlée

Vanilla crème Brûlée with a crunchy sugar glaze and spiked with Van der Hum

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Shata

Sauce Pimento Red hot spice

Baba Ghanoush

Middle Eastern smoked eggplant dip with lemon and crème fraiche

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STARTERS

Senegalese Calamari

Crisply fried calamari served with peanut, lemon and chilli sauce

Char grilled vegetable salad

Char grilled vegetables brushed with olive oil and dressing with olive pesto and taratour

Egyptian Prawns

Prawns flavoured with cardamom and lemon, mummified in kataifi pastry and set on grilled feta and baby salad

Knysna Oysters

Served with traditional accompaniments

MAIN COURSES

Rock lobster

A 500g Cape rock lobster grilled and served with lemon butter and a peanut lime sauce

Grilled Mozambican Prawns

King prawns flash grilled with Portuguese spices and separate lemon butter sauce

Houtbaai Line Fish (Grilled)

Local line fish simply grilled with lemon and olive oil

Ethiopian Coffee Steak

Grilled rump of beef marinated in coffee and spices and finished off with a splash of Kahlua

All the above served with side orders of Jasmin rice, Stir Fry Vegetables and Mielie Pap & Chakalaka and almond sweet potato chips

DESSERTS

South African Cheese platter

A selection of South African cheeses served with preserved fruit and crackers

Milk Tart

A traditional milk tart with a berry twist.

Coffee, Chocolate and Amaretto Parfait

A frozen confection with pieces of halva and contrasted with a milk stout reduction

All meals are served in a meze form and placed in the middle of the table to be eaten in true African style

The entire platter menu is designed as a complete meal for the individual. It focuses around South African delicacies supplemented with starters, starches and desserts which are included.

Starter option

Lekgotla salad or Senegalese calamari or chicken livers

Bushman's venison platter

A platter of ostrich, venison loin, and springbok rack served with a trio of sauces.

Kruger mixed grill

Four lamb chops, two boerewors and a 400g sirloin steak. Served with seasonal veg

Karoo slow roast lamb

Lamb roasted for six hours in tomato, white wine and tomato with fresh herbs and served on olive morogo

Cape of Good Hope line fish

The freshest South African line fish baked on glowing embers and brushed with lemon and spices. *Please allow 40 minutes preparation*

Seafood platter

A selection of South African seafood which include prawns, grilled fish, calamari and mussels. All served with rice, lemon butter and harissa.

Rock lobster

A 500g Cape rock lobster grilled and served with lemon butter and a peanut lime sauce

Grilled Mozambican tiger giant prawns

Tiger giant prawns grilled with spices and served with lemon butter and a peanut lime sauce

Chicken Wing and Beef Rib Duo

Grilled ribs and chicken wings lightly basted

Grilled Mozambican Prawns

Half a kilo of King prawns flash grilled with Portuguese spices and a separate lemon butter

Grills

300g of Rump or Sirloin or Fillet or Rib Eye

DESSERT OPTIONS

Cape Malva Pudding

Moistened with custard and a tart berry compote

Crème Brûlée Trio

A trio of individual Amarula, chocolate and Van der Hum, mango crème brûlées

Coffee, chocolate and Amaretto Parfait

A frozen confection with pieces of halva and contrasted with a berry sauce

Koeksister

A decadent South African pastry served warm with toasted pistachios

Bread and Butter Pudding

A moist bread pudding contrasted with a dark chocolate sauce

Milk Tart

A traditional milk tart with a berry twist.

Fresh fruit salad

Seasonal fruit served with a refreshing lemon sorbet

South African Cheese platter

A selection of South African cheeses served with a preserved fruit and crackers

PLATTER MENU

STARTERS

Village Bread Rolls
Garlic and butter naan breads
Baba Ghannouj and Hoummos
Ujeqe –'3f African steamed bread
Soups of the Day x 2 (Meat & Veg)
Lamb, vegetable and chicken samoosas
Prawn Parcels
Peri Peri Chicken Livers
Chicken Wings
Salad selection
Falafel with a yoghurt and cucumber dip
Crocodile and springbok carpaccio shooter glasses

MAIN COURSES

Roast Beef Sirloin with garlic and rosemary
Roast Lamb of Leg with Indian spices and yoghurt
Grilled beef sosaties with a chutney glaze
Karoo Lamb Chops
Sticky beef ribs in a BBQ sauce
Mozambican prawn Curry
Lamb Curry

SIDES

Savoury Rice
Pap - African maize starch
Cream Spinach
Samp & Beans
Stir Fry Veg
Roast potatoes
Roast vegetables
Glazed Pumpkin
Chakalaka

DESSERT

Malva Pudding
Custard
Warm honey and cinnamon pudding with citrus syrup
Crème Brûlée
Apple Tart
Date Balls rolled in coconut
Seasonal Fruit Salad
Baklava in a honey, orange syrup
Spoons - Milk Tart, Halva

BUFFET MENU

Lekgotla African Cuisine Co. (Pty) Ltd. t/a Lekgotla
Shop 10b, Nelson Mandela Square, Sandton City, Gauteng.
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Breakfast	Buffet (Minimum of 50 pax)
Lunch / Dinner	Set Menu 1
	Set Menu 2
	Set Menu 3
	Set Menu 4
	Set Menu 5
Buffet	Traditional South African selection
Platters	Busman's Venison
	Kruger Mixed Grill
	Karoo Roast Lamb
	COGH Line Fish
	Seafood
	Tiger Giant Prawns
	Chicken wings and Beef Ribs combo
	Grills: Rump or Sirloin or Fillet or Rib Eye

Rates include:

- Satellite coverage
- 14% vat
- Entertainment
- Face painting
- Hand washing ceremony

Rates exclude:

- 10% gratuity

LEKGOTLA RATES FOR 2010