

VALENTINES

GOURMET MENU

FRIDAY 14 FEBRUARY 2025

SERVED FROM 18h30 UNTIL 21h30

WELCOMING

live sushi bar and welcome drink on arrival on the main lawns under the kievits kroon signature tree

BREAD PLATTER

petite cocktail rolls:

beetroot, charcoal, spinach and feta, corn and cheese, with chilli naan, matured cheddar puffs, pumpkin seed sticks flavoured butters – sundried tomato & olive, basil & paprika parmesan, chilli & coriander dips – beet hummus, guacamole, cream cheese & sweet chilli flavored olive oils and balsamic vinegars

AMUSE BOUCHE

chef's romantic indulgence speciality

SOUP

chilled mixed berry soup, mint foam, roasted pumpkin seed dust

STARTER

beet infused gravadlax puff, fennel and avo salsa, strawberries, basil caviar

ENTREE

wild mushroom risotto, cherry orange duck confit, parmesan cigar

SORBET

raspberry margarita ice cups

MAIN COURSE

dijon, garlic, rosemary crusted lamb sirloin, baked sweet potato rosette, maple infused butternut, macedoine zucchini, rainbow carrots, glazed baby onion, mint cab sav jus

DESSERT

macaroon trio - pistachio ice cream, strawberry praline, milk tart and koeksister, with caramel chocolate fondant

gin and tonic white chocolate truffles with served with your choice of exotic flavoured teas or freshly brewed fairtrade puro coffees

nightcap toast on departure to end the evening

MAY WE KINDLY HIGHLIGHT THE FOLLOWING FOR YOUR ATTENTION

In the interests of the security of our guests and staff, Kievits Kroon is a CASHLESS environment. We do however accept all major credit and debit cards.

12/11/2024



VALENTINES GOURMET MENU

VEGETARIAN

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WELCOMING

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BREAD PLATTER

petite cocktail rolls:

beetroot, charcoal, spinach and feta, corn and cheese, with chilli naan, matured cheddar puffs, pumpkin seed sticks flavoured butters – sundried tomato & olive, basil & paprika parmesan, chilli & coriander
dips – beet hummus, guacamole, cream cheese & sweet chilli
flavored olive oils and balsamic vinegars

AMUSE BOUCHE

chef's romantic indulgence speciality

SOUP

chilled mixed berry soup, mint foam, roasted pumpkin seed dust

STARTER

vegetarian tartar puff, fennel and avo salsa, strawberries, basil caviar

ENTREE

wild mushroom risotto, soya prawns, parmesan cigar

SORBET

raspberry margarita ice cups

MAIN COURSE

stuffed eggplant roll, baked sweet potato rosette, maple infused butternut, macedoine zucchini, rainbow carrots, glazed baby onion, tamarind date sauce

DESSERT

macaroon trio - pistachio ice cream, strawberry praline, milk tart and koeksister, with caramel chocolate fondant

gin and tonic white chocolate truffles with served with your choice of exotic flavoured teas or freshly brewed fairtrade puro coffees

nightcap toast on departure to end the evening

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