



VILLAGE TABLE

EST. 2016

UMHLANGA SOUTH AFRICA

THREE COURSE MENU

R199.99 PER PERSON

CHOICE OF ONE STARTER, ONE MAIN & ONE DESSERT

T's & C's APPLY

STARTER

CROSTINI

Toasted French banquette topped with chopped tomatoes, basil & drizzled with Olive oil & Balsamic vinegar

CHICKEN LIVERS

Peri peri or lemon herb

CRISPY SQUIDHEADS

Deep-fried squids served with sweet chilli sauce

TABBOULEH SALAD

Bulgur wheat, tomatoes, cucumber, parsley, apple, mint, onions, lemon juice & olive oil

MAIN

200g RUMP OR SIRLOIN

Served with salad or chips

CRANBERRY DIJON GAMMON

250g Gammon, served with salad or chips

PORK NECK

250g Pork neck, served with salad or chips

HALF CHICKEN

Flame grilled to perfection with delicious lemon & herb or peri- peri sauce. Served with chips

MARGHERITA PIZZA

Pizza base with tomato & mozzarella

DEEP FRIED OR GRILLED HAKE

Served with chips or salad

BUDDHA BOWL

Bulgur wheat, tomatoes, cucumber, parsley, mint, onions, carrots, chick peas, apple, Avocado & fried tofu

VEG STIR-FRY

Carrots, baby marrow, mixed peppers, mushrooms, and onions tossed with spaghetti & soya sauce

DESSERT

CHOCOLATE BROWNIES WITH ICE CREAM

MALVA PUDDING WITH WARM CUSTARD

FRUIT SALAD OF THE DAY