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Liesbeek Avenue, Valkenberg Estate,  
Mowbray

Thank you for considering The Wild Fig to host your dinner or lunch function. Below you will find a selection of our set menus (4 in total). For functions of larger than 40 persons we recommend one fixed starter. Please note that we do have facilities that would allow for your function to be held in a private dining area – this is subject to the size of your booking as well as availability. Also note that only 1 menu is to be selected per function. Please do not hesitate to contact us should you have any questions or require further assistance.

#### SET MENU A

**Feta Salad in a Phyllo Pastry Basket**  
*with a creamy herb dressing*

**Pecorino Crusted Chicken Breast**  
*on herb mash with caper butter*

**Roast Leg of Lamb**

*with port & rosemary gravy & balsamic onion marmalade*

**Sundried Tomato, Olive & Feta Pasta**  
*served with tagliatelle & tossed with pesto,  
fresh rocket & pecorino shavings*

**Malva Pudding**

*served with ice cream & butterscotch sauce*

R175 per person

#### SET MENU B

**Camembert Phyllo Parcel**  
*baked with a red pepper & SDT relish,  
served on baby greens with a basil pesto oil*

**Stuffed Chicken Breast**

*stuffed with a trio of cheese, mushroom & basil pesto.  
Served on stir fried veg with a creamy pan gravy*

**Grilled Sirloin Steak**

*served with a grilled tomato, watercress & a creamy mushroom sauce*

**Malaysian Vegetable Curry**

*a rich & creamy curry with butternut, courgette, baby corn,  
broccoli & peppers. Served with basmati rice*

**Brandy Snap Basket**

*filled with fresh fruit salad & ice cream*

R185 per person





## SET MENU C

**Springbok Carpaccio**  
*with rocket, pecorino & balsamic onion marmalade*  
**Feta Salad in a Phyllo Pastry Basket**  
*with a creamy herb dressing*

### Game Medallions

*on crushed sweet potato with a mushroom & red wine ragout*

### Grilled Linefish

*with lemon & parsley butter*

### Crispy Roast Duck

*with orange and Van Der Hum sauce*

### Stuffed Bell Peppers

*stuffed with honey & thyme roasted veg, feta and pesto.  
Served with cous cous & beetroot chutney*

### Baby Meringues

*with fresh fruit salad, ice cream & butterscotch sauce*

### Decadent Chocolate Torte

*with shavings of chocolate & ice cream*

R195 per person

## SET MENU D

### Caprese Salad

*served with a basil pesto & cheese straw*

### Smoked Salmon & Cream Cheese Roulade

*on greens with dill mayonnaise, lemon & herb oil and melba toast*

### Soup of the Day

### Grilled Linefish

*with Cafe De Paris Butter*

### Crispy Roast Duck

*with orange and van der hum sauce*

### Grilled Fillet Medallions

*with watercress & hollandaise sauce*

### Slowly Roasted Lamb in Phyllo Pastry

*accompanied by minted Greek yoghurt*

### Spinach and Ricotta Panzerotti

*smothered in napolitana sauce & crème fraiche*

### Dessert platter

*including chocolate torte, meringues and cream,  
brandy snap basket, fresh fruit salad & ice cream*

R215 per person

Main courses are served with seasonal vegetables.  
Menu prices are subject to change and availability.

**Menu prices are valid from 1 October 2011 to 1 April 2012**

All menu prices include filter coffee and/or tea.  
Service charge is not included in menu prices.  
If there are no objections a 10% service charge  
will be applied to tables of 8 or more.

