

starters

JUMBO SPICY CHICKEN SAMOSAS

Our own samosa pastry triangles filled with a spicy Cape Malay chicken mix and deep fried. (Order fried or frozen).

R28.00 each

GRILLED RAINBOW TROUT WRAPPED WITH SMOKED SALMON SERVED COLD WITH AVOCADO AND PICKLED GINGER

Fresh rainbow trout cut into starter sized portions, grilled and wrapped with smoked salmon served with avocado and wasabi pâté and garnished with pickled ginger. (NOT SUITABLE TO TRAVEL; individual portions).

R55.00 per portion

LAMB PÂTÉ WITH BAKED PEACHES AND APRICOTS IN GINGER SYRUP

Shredded slow-roasted lamb's neck infused with gin, pressed with sour cream, yoghurt and dried cranberries served with baked peaches and apricots in ginger syrup.

R115.00 per 250g

FARMHOUSE TERRINE SERVED WITH OLIVE OIL CRACKERS

Duck, pork mince and duck livers wrapped in pancetta and baked. Served with olive oil crackers.

R350.00 (Per loaf – serves 8-12)

side dishes

ROASTED BUTTERNUT WITH SWEET SPICES, LIME & CHILI

Butternut quarters roasted with cardamom and mixed spices drizzled with lime and chilli tahini dressing.

R35.00 per portion

CARROT SALAD WITH PEAS

Heirloom carrots roasted in white wine, honey and orange juice with star anise and cinnamon. Served with steamed peas and pea shoots.

R40.00 per portion

ROASTED BUTTERNUT WITH BURNT AUBERGINE AND POMEGRANATE MOLASSES

Butternut quarters roasted and sprinkled with pumpkin seeds, sunflower seeds, sesame seeds and almonds. Served with aubergine mash and pomegranate molasses.

R45.00 per portion

ASPARAGUS, COURGETTES, MANGETOUT AND COUSCOUS

Chargrilled asparagus, courgette ribbons and mangetout with slow roasted cocktail tomatoes and feta. Served with basil oil infused couscous.

R45.00 per portion

CAULIFLOWER SALAD WITH CARDAMOM MAYO AND ROSE PETALS

Cauliflower florets pan fried in butter, za'atar and mixed spice. Sprinkled with rose petals and served with cardamom infused mayonnaise.

R45.00 per portion

MIXED MUSHROOMS WITH CINNAMON AND LEMON

Mixed wild mushrooms sautéed in olive oil, thyme, garlic and cinnamon sticks. Serve warm or at room temperature.

R45.00 per portion

SWEET POTATO GRATIN

Sweet potatoes sliced thinly and baked with sage, garlic and cream topped with parmesan cheese.

Medium (serves 2-4 persons) – R175.00 Large (serves 8-12 persons) – R480.00

VEGETARIAN MOUSSAKA

Roasted aubergines layered with potato and cheesy béchamel sauce topped with parmesan cheese.

Medium (serves 2-4 persons) – R175.00 Large (serves 8-12 persons) – R480.00

VEGAN MAC AND CHEESE WITH BROCCOLI

Egg-free and gluten-free pasta, caramelised onion, broccoli, nutritional yeast and cashew nuts.

Medium (serves 2-4 persons) – R225.00 Large (serves 8-12 persons) – R485.00

mains

LAMB AND BEEF MEATBALL KEBABS COOKED IN TAHINI

Minced lamb and beef meatballs cooked in a lemony tahini sauce served on kebab sticks and sprinkled with toasted sesame seeds.

(Cooked or frozen).

R85.00 per 300g portion

RAINBOW TROUT PARCELS SERVED WITH A CANDIED GINGER, PAPAYA, TOASTED COCONUT AND STRAWBERRY SALSA

Rainbow trout fillets filled with an oriental chilli jam and wrapped with twine served with candied ginger, papaya, toasted coconut and strawberry salsa.

(Uncooked).

R120.00 per 200g portion

BABY CHICKENS WITH APPLE AND SAGE

Baby chickens stuffed with an apple and sage sausage stuffing.

(+/- 700g) (Serves 1-2 persons).

(Cooked; presented whole).

R135.00 per chicken

GAMMON WITH A MUSTARD AND HONEY GLAZE SERVED WITH A GOOSEBERRY, GINGER AND ELDERFLOWER RELISH

Brined gammon, not smoked, slow roasted and glazed with mustard and honey. Served with gooseberry and elderflower relish.

(Cooked; presented whole).

R210.00 per kg

VENISON B'STILLA

Moroccan style slow roasted pulled leg of venison wrapped in phyllo pastry and dusted with sweet spices.

Just bake and serve.

R260.00 per kg

NINE SPICED LEG OF LAMB

Slow roasted leg of lamb flavoured with nine spices and served with rose infused harissa condiment.

(Cooked; presented whole).

R285.00 per kg

BEEF SIRLOIN WITH A BALSAMIC, MAPLE SYRUP AND MUSTARD MARINADE

Seared whole beef sirloin, marinated with balsamic, maple syrup and mustard.

(Cooked rare; presented whole).

R300.00 per kg

dessert

OLD FASHIONED FROZEN PYRAMID CHEESECAKE WITH TENNIS BISCUITS®

Tennis biscuits layered with a cream cheese filling folded in a foil triangle and then frozen till served.

R185.00 (20cm log)

CARLTON STYLE CHARLOTTE RUSSE

A layer of vanilla sponge cake drizzled with gin topped with a pineapple and marshmallow cream encased in a crown of sponge fingers.

R280.00 (20cm)

RED VELVET CAKE SHOWSTOPPER DELUXE

Red Velvet sponge layered with dark chocolate mousse and a cream cheese buttercream, topped with a cherry reduction and fresh berries, wrapped in a chocolate ribbon.

R455.00 (26cm)

SUMMER FESTIVE TRIFLE

A layered trifle with coconut infused anglaise, grilled pineapple, ginger cake fingers, fridge cheesecake, fresh berries and topped with toasted coconut flakes. Presented in a glass jar. (Serves 8-12 persons).

R750.00

festive fare menu

Trading Hours this festive season: Carlton Café and Delicious The Foodshop - 16 December: open from 07:30 to 14:00

Carlton Café will close at 16:00 on the **22nd of December**

Delicious The Foodshop will be open on the **23rd of December** from 09:00 to 12:00, for patrons to collect their festive orders

We wish all our patrons safe journeys