

Camilla's

KITCHEN

at African Relish

13 & 14 October 2017

starter

Fish cakes –smoked gurnard and hake with a citrus and ginger mayo on fresh nasturtium leaves.

R40

Punjabi Samosas – homemade pastry filled with spicy potatoes and peas served with apple, carrot and date chutney.

R40

main course

Lamb–roasted deboned leg of lamb served with crispy roast potatoes, cumin butter carrots, lamb jus and baby spinach.

R135

Fish cakes –smoked gurnard and hake with a citrus and ginger mayo on fresh nasturtium leaves.

R90

Wrap – Mexican inspired, filled with spicy beans, mature cheddar, sour cream, guacamole and shredded greens.

R100

dessert

Meringue – decadent strawberry and cream surprise

R40

Booking Essential - African Relish 023 5411 381