



BLUE GUM COUNTRY ESTATE

SAMPLE DINNER MENU

SUMMER 2017

Snacks in the Bar

*A homemade selection of Tortilla Crisps,
Mixed Nuts and Olives*

Starter

*Deep Fried Halloumi Fingers with
Fresh Seasonal Greens and a
Sweet Chilli Dipping Sauce*

Main

*Beef Fillet with a Mushroom & Leek Ragout,
Oven Baked Potato Wedges, a Red Wine Glaze
and Hollandaise Sauce*

Dessert

*Baked Cheesecake with a
Berry Reduction, Chantilly Cream,
Seasonal Fruit & a Tuille Biscuit*

3 Course @ R315pp

2 Course @ R255pp



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SAMPLE DINNER MENU

SUMMER 2017

Snacks in the Bar

*A homemade selection of Tortilla Crisps,
Mixed Nuts and Olives*

Starter

*A Caramelised Onion & Blue Cheese Tartlet
with a Tomato Chutney
and Seasonal Fresh Greens*

Main

*Mushroom Stuffed Chicken Breast
with a Potato Gnocci, Seasonal Vegetables
and a Mixed Herb Sauce*

Dessert

*Chocolate Brownie served with a
Rooibos Angalise, Kahlua Ice Cream and
Chocolate Tuille Biscuit, a White Chocolate
Drizzle and sprinkled Pistachio Nuts*

3 Course @ R315pp

2 Course @ R255pp