

# Father's Day lunch

## Starter board to share

Boerewors bites

Braai broodjie fingers

Biltong cream cheese topped with biltong dust

Chakalaka humus

Roasted mielie riblets with chilli butter

Mrs Ball's chutney dip

Crispy tortilla shards

## MAINS – SERVED FAMILY STYLE

### Slow-Cooked Moroccan Beef Tagine

Tender beef slowly braised with warming spices, tomatoes, chickpeas, dried apricots and carrots, finished with fresh herbs and toasted almonds

### Lemon, Garlic & Herb Roast Chicken

Golden roasted chicken with preserved lemon, garlic butter and fresh rosemary

### Turmeric & Raisin Rice Pilaf

Fragrant rice with toasted seeds and fresh herbs

### Roasted pumpkin wedges

Oven roasted with cumin and thyme

### Charred Green Beans with Feta

Finished with lemon olive oil and toasted almonds

### Rustic breads & Whipped feta topped with ras-al-hanout

For scooping and sharing around the table

## Plated dessert

### Koeksister Bread and Butter Pudding

Reimagines traditional syrup-soaked South African koeksisters into a warm, comforting baked dessert

### Warm Apple & Cinnamon Crumble

Baked apples topped with buttery crumble and served with vanilla custard

### Individual cheeseboard

Deep fried camembert triangles, fig preserve, TLC oriental chutney and crackers