

# THE HUSSAR GRILL

EST 1964

## Celebratory Set Menu

*A delectable selection of dishes enjoyed over 2 or 3 Courses, both including complimentary sweet potato crisps, rosemary & garlic olives and Chocolate Vodka Martinis.*

**2-Courses ~ 160<sub>p/p</sub> | 3-Courses ~ 195<sub>p/p</sub>**

### STARTERS

**Italian Tomato Soup (V)**

*or* **Patagonian Calamari** ~ Flash-fried or grilled with chilli, garlic and parsley.

*or* **Traditional Boerewors** ~ Basted and flame-grilled.

*or* **Chicken Livers** ~ Served with croûtes.

### MAINS

**200g Rump or Sirloin** ~ Served with a side of your choice.

*or* **Patagonian Calamari** ~ Flash-fried or grilled with chilli, garlic and parsley. Served with a side of your choice.

*or* **Chicken Roulade** ~ Rolled chicken breasts, with creamed spinach and feta. Served with roast veg and mushroom sauce.

*or* **Half Chicken** ~ Brushed with lemon & herb, peri-peri or BBQ basting. Served with a side of your choice.

*or* **Gnocchi (V)** ~ Pan-fried with wild mushrooms, roasted butternut and feta crumbs.

*or* **Lentil Curry (V)** ~ Cape Malay curry, with seasonal roasted vegetables and cherry tomato sambal. Served with fried poppadoms.

### DESSERTS

**Malva Pudding** ~ Served with a drizzle of custard.

*or* **Crème Brûlée**

*or* **Vanilla Ice Cream and Chocolate Sauce**