

# DITABA TAFOLENG

PRIVATE CHEF & CATERING

## CHRISTMAS LUNCH MENU

### STARTERS

Cumin Roasted Onion Dip with Sweet Potato Bread  
Roasted Tomatoes with Pap crackers  
Seasonal Fruit skewers

### MEATS

Sumac & lime Rock Chicken  
Lamb Mogodu  
Herb Roasted Goat Chops  
Honey & Mustard Turkey / Gammon  
Beef Stew  
Herbed Whole Roasted Fish

### SIDES

Pumpkin, hung Maas & Rocket Salad  
Steamed Morogo  
Roasted Sweet potatoes  
Spicy Corn  
Bambara nut & Roasted Carrot Salad

### STARCH

Teff Dumpling  
Millet Flat bread  
Creamy Samp & Beans  
Jewelled Sorghum

### DESSERT

Blueberry & Moringa Cheesecake  
Steamed ginger pudding & Bay leaf custard  
Summer Berry & Coconut Trifle

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## OPTION 1

8 Dishes

2 Meats, 3 Sides, 2 Starch & 1 Dessert

(R280 pp)

## OPTION 2

10 Dishes

1 Starter, 3 Meats, 3 Sides, 2 Starch & 1 Dessert

(R300 pp)

## OPTION 3

13 Dishes

2 Starters, 4 Meats, 4 Sides, 2 Starch & 1 Dessert

(R350 pp)