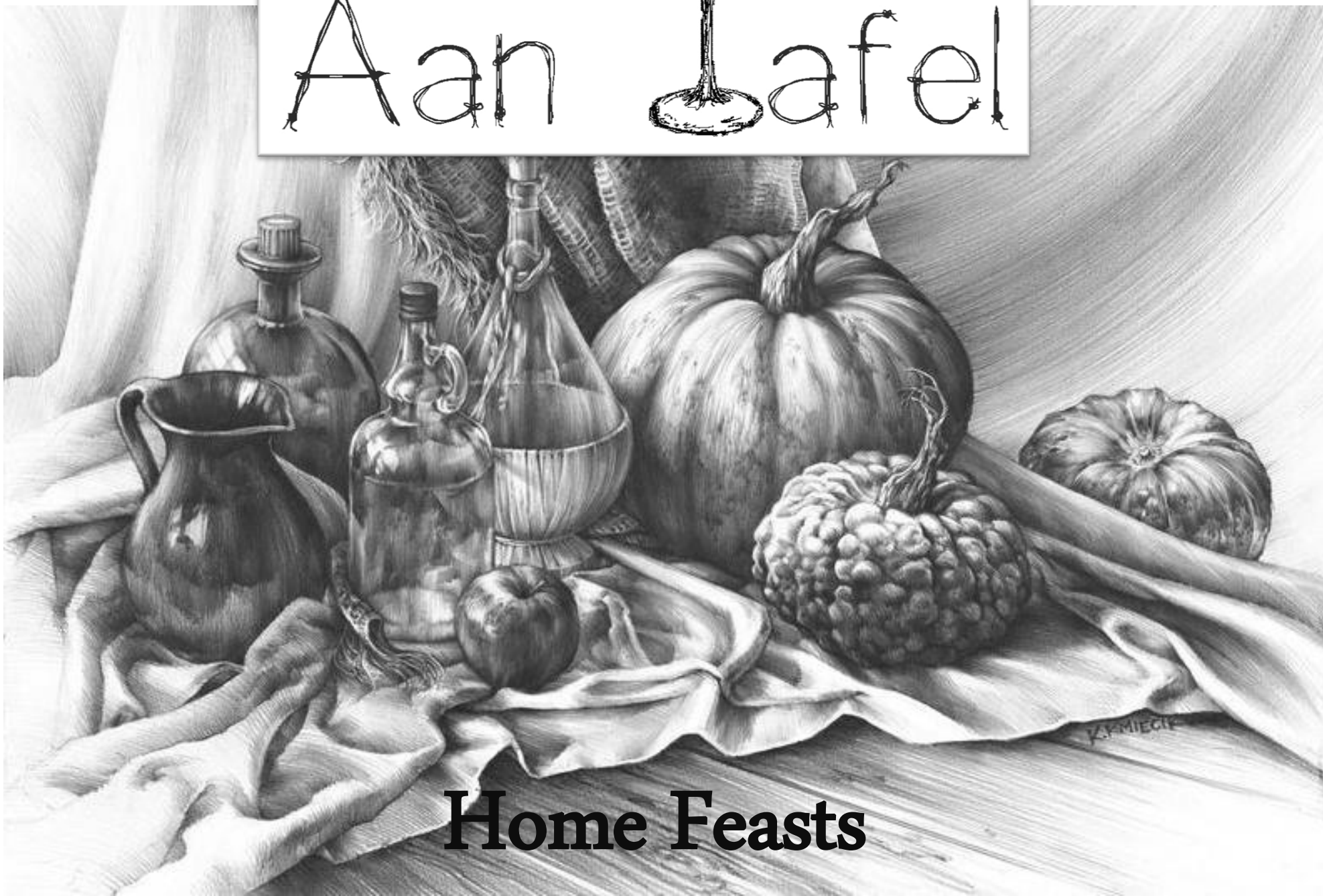
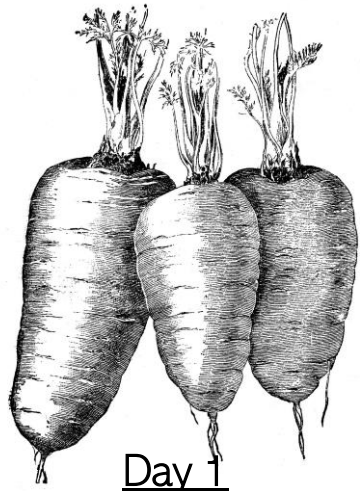


Aan Tafel



Home Feasts



Day 1

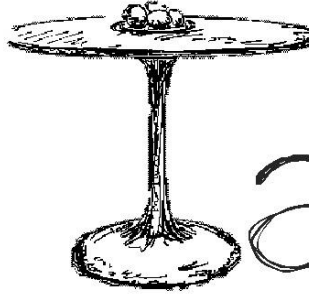
Beef potjie with Pumpkin fritters fragrant rice and Beetroot salad. R85

Butter chicken curry with fragrant rice, roti and traditional sambals. R75

Line fish with a Penne pasta niçoise salad. R75

Butternut, Spinach and feta cannelloni with peppadew chutney garden salad and rosemary focaccia. R65

Aan Tafel



Aan Tafel Hot Take-away meals-of-the-day ** will commence 1 May

Day 2

Pork kasler chop, sauerkraut, potato wedges and honey mustard carrots. R85

Mutton curry with cumin flat bread, fragrant rice and traditional sambals. R80

Eggplant moussaka with olive and red onion loaf and Greek salad. R70

Chicken Kiev with parmesan crushed potatoes, seasonal greens with tomato vinaigrette. R75

Day3

Boerewors cannelloni with tomato fondue and cheese with garden salad and rosemary focaccia. R75

Chicken Coq au Vin with wild rice and Cinnamon butternut tart. R80

Smoked haddock Spinach and cheese gratin with potato disc's and rocket and red onion salad. R85

Aubergines and lentil curry with fragrant rice, roti and traditional sambals. R65

Day 4

Beef osso buco short rib and citrus gremolata with slow roasted garlic mashed potatoes and seasonal vegetables. R90

Lime pickle chicken thigh satays with Moroccan couscous and cranberry slaw. R65

Chorizo sausage and bell pepper penne pasta bake with garden salad and red onion olive loaf. R65

Moroccan vegetable stew served with wild rice and Spinach coriander daltjies and yogurt raita. R65

Aan Tafel

DIY Kits – simpler, faster, convenient & efficient.

Everything you require to make up your own home meal of choice. Simply add the final cooking/heating process and enjoy at your own convenience.

Soup of the day with Farm style bread rolls
@R45p.p

Simple DIY/cooked home burgers R75

150g Your Choice of Beef burger / Chicken breast fillets / Harissa aubergine burgers with burger bun, Salad garnish and potato wedges

All ready for the pan or grill (priced individually)

R75 // 180g Line fish of the day (with / w/o Aan Tafel seasoning)

R75 // 200g Chicken thigh satay (with / w/o marinated lime pickle)

R125 // 200g Beef steak (with / w/o Aan Tafel coffee rub on the side) red wine butter

R75 // 150g Harissa Aubergines

With a choice of 2 sides // extra side dish at R15p.p

Salad selection

Arrabiatta and olive pasta salad

Garden salad

Honey mustard Potato salad (bacon optional)

Grilled vegetable couscous

Root vegetable salad with Basil pesto

Starches

Golden crisp potatoes to be fried with rosemary salt on the side

Deep fried sweet potato disc with smoked paprika salt

Wild rice ragout

Garlic and herb butter potatoes

Fragrant rice

Slow roast garlic mashed potatoes

Vegetable collection

Seasonal vegetables

Roasted pumpkin wedge

Sweet potato glazed

Seasonal greens with flaked almonds

Vegetable lasagne

Butternut tart

Dessert @ R35 p.p

Malva pudding and custard

Mix berry fridge tart

Mocha chocolate mousse top deck





Aan Tafel

Family Feasts – Build your own Family Feast

Choose your Main Dish*

* Raw format to be cooked at home

Pork belly stuffed with chorizo and apricot. R280 (1,2kg)

Whole chicken stuffed with Harissa root vegetables. R240 (1,3 -1,5kg)

Rosemary and garlic roast leg of lamb. R350 (1,2-1,4kg)

* Parcooked, heat and eat

Beef short rib vegetable potjie. R180 (1,3 – 1,5kg)

Vegetable lasagne. R100 (1kg)

Side dishes to choose from

Salads@ R60

Beet root and spring onion salad

Garden salad

Roast pumpkin dried cranberry and feta salad with bulgur wheat drizzle

Ham, cheddar, red onion, penne pasta with a sweet chili mayonnaise

Baby potato and green bean nicoise salad with a wholegrain mustard dressing

Vegetables@ R70

Cinnamon butternut tart

Seasonal medley of vegetables

Aubergines moussaka

Roast root vegetable potjie

Cauliflower, Spinach and blue cheese gratin

Starch@R65

Garlic and herb buttered baby potatoes

Wild rice Tabouli

Sweet potato glazed

Olive sundried tomato and Basil penne pasta tomato fondue.

Slow roasted garlic mashed potatoes

Dessert@R90

Amarula malva pudding with vanilla custard

Top deck mocha chocolate mousse

Gooseberry and ginger fridge tart

- All portions are sufficient for 4 people
- For your convenience items can be ordered cooked at R50 extra (T & C's apply)
- Free delivery on all Wellington orders / R50 for Paarl

Ordering is easy –

simply

What App or call

066 510 6711

Or email

celeste@
celestestyleevents.co.za

We will be open Mon to Sun

Operational Hours – 9h to 18h30. Last dinner orders to be received by 18h00 please to keep within curfew hours

** Day 1 will commence 1 May 2020. Please free to confirm each day if required

