



Guernsey Protea
Society

South African Inspired Menu

Canapes/Starters

Bobotie Spring rolls

Peri Peri Chicken Liver on crostini

Mini Boerewors sausage rolls with Mrs Ball dipping sauce

Spiced vegetable samosa with minted raita dipping sauce

Main Course

Natal Lamb Curry with Basmati rice, buttered roti and mango chutney

Fillet of Sea Bream with crushed baby potatoes, corn and
pepper salsa, lemon

Chakalaka inspired vegetable linguine with crispy chickpeas (VE)

Desserts

*A selection of mini desserts served on our afternoon
tea stands for each table.*

Mini Malva pudding with butterscotch cream

Mini Lemon tart with candied lemon zest

Mini Melkert sprinkled with cinnamon

Koeksisters infused with rose syrup

CONNECTING GUERNSEY AND SOUTH AFRICA
through community, culture and impact.