



Brought to Torenhof by Jan Primus Ltd, and are not available with any other promotions or discount offer

## Entrée

### Shared Platter

Torenhof Platter, selection of smoked meats, salamis, crumbed olives, mussels, chicken skewers, grilled sausage, with crispy bread

## Main Courses

### Grilled Mussel Platter

Mussels grilled with creamy spinach, bacon and cheese

### 1Kg Pot of Steamed Mussels

Mussels Steamed with white wine, garlic, celery, leek and thyme

### Flemish Stew

beef stew cooked with Leffe Dark, served with stoemp

### Belgian Style Sausages

served with mash and red cabbage

### Honey Mustard Glazed Ham

backed in Leffe Blonde with buttered carrots, peas and gravy

### Creamy Chicken

served with mushrooms, puff pastry, salad

Vegetarisch – crispy baked roasted vegetable and pumpkin seed parcels on petit salad lemon sauce

## Desserts

### Warm Chocolate Brownie

with caramel sauce and anglaise

### Duo of Ice Cream

with Christmas flavours

### Brusselse Waffles

with berry compote  
with chocolate sauce  
with manuka honey

Two Courses \$46.50 per person

Three Courses \$56.50 per person

prices include Gst

\$20.00 pp deposit, non refundable for all bookings 20 or more.  
One account per table, (No Cheques), Viza, Mastercard, Maestro, Eftpos



## Cocktail Menu

Chicken Bitterballen

Beef Bitterballen

Smoked Salmon, Chive, cream Cheese on  
Pumpernickel or Rye Bread

Mini Vegetarian quiche with tomato relish

Cheese croquettes

Grilled Mussels

Rockworste sausage with Dijon mustard

Warm Mission figs with grilled  
Havarti cheese and drizzled with avocado oil

Crumbed Gordel Olives with chili dip

Chicken and chorizo skewer with red pepper dip

Vegetable sticks with green onion and sour cream

3 items \$8.40 per head

5 items \$13.75 per head

7 items \$18.90 per head

Torenhof is able to host most commercial and private functions for up to 250 people provided adequate notice is given, we welcome any queries for any kind of function you may have.