

Festive Fare

HANDMADE SEASONAL SPECIALITIES

WE PROVIDE FULL INSTRUCTIONS TO MAKE YOUR LIFE EASY PLEASE ORDER WELL IN ADVANCE TO AVOID DISAPPOINTMENT A MINIMUM OF TWO DAYS IS REQUIRED TO PREPARE ORDERS ORDERS CAN BE COLLECTED DURING BUSINESS HOURS MAJOR CARDS WELCOME, BUT WE DO NOT ACCEPT CHEQUES

NOTE THAT WE CLOSE AT 12:00 ON THURSDAY 23 DECEMBER

SPECIALITY (LIMITED STOCK)

CARLTON CHRISTMAS FRUITCAKE 300.00

brandy-soaked traditional fruitcake made with nuts, raisins and candied fruit peel; presented in a poplin cotton gift bag

HEARTY MEALS

* UNCOOKED DISHES PREPARED WITH PREMIUM GRADE FRESH MEAT OR FISH AND ONLY FROZEN AFTER FULL PREPARATION

WHOLE FILLET IN NUT AND HERB CRUST* 265.00/kg

Whole beef fillet in herb, nut and seed crust. Oven bake or kettle braai

MOROCCAN LAMB SHANKS 250.00/kg

Lamb shanks cooked in Moroccan spices with chickpeas and flavoured with a little honey. Reheat to serve

STUFFED LEG OF VENISON 285.00/kg

Springbok leg stuffed with beef, lamb and venison mince with dried figs and brioche crumbs, slow roasted in red wine. Reheat to serve

MADEIRA AND OLIVE LEG OF LAMB 230.00/kg

De-boned leg of lamb stuffed with dried calamata olives, raisin bread and herbs; marinated and cooked in Madeira wine. Reheat to serve

LEMON AND FIG LEG OF LAMB* 280.00/kg

De-boned leg of lamb stuffed with lemon zest and dried figs and marinated in mint, yoghurt, saffron and cinnamon. Slow roast in the oven

STUFFED DE-BONED DUCK 235.00/kg

De-boned duck stuffed with Turkish apricots, sausage (pork) mince and sage. Served with apricot and sage sauce. Perfect hot or cold. Heat and eat

STUFFED SHOULDER OF VEAL* 265.00/kg

Veal roll stuffed with sherry mushrooms, creamy spinach and beef mince. Ideal to roast or braai

STUFFED DE-BONED EAST COAST SOLE* 220.00/kg

(PORTIONS OF 250G OF FISH) East coast sole fillets stuffed with sun dried tomato, baby marrow, feta cheese and lemon zest, marinated in a lemon-garlic and basil marinade. Ideal to bake in the oven or to kettle braai

TRADITIONAL SMOKED HAM 245.00/kg

Gammon smoked and cooked in the traditional way by our German butcher and glazed with our cranberry, cherry and port glaze. Reheat or serve cold or at room temperature; not frozen

FOR THE BRAAI

HALF LEMONS STUFFED WITH HALOUMI 85.00/kg

Lemon skins gently poached in herb infused sugar syrup stuffed with haloumi cheese and herbs. Accompanied by chilli balsamic and mango dressing. Ideal to braai and serve with chicken and/or prawns

GLAZED BEEF AND OSTRICH KEBABS* 265.00/kg

(KEBABS +/- 300g EACH) For the hungry! Chunks of beef and ostrich fillet on a kebab stick, marinated in Grand Marnier, sesame oil and herbs

COFFEE AND SPICE LAMB CHOPS* 195.00/kg

Lamb chops rubbed with coffee, spices, garlic and a touch of chilli

STUFFED CHICKEN BREASTS* 135.00/kg

Large free range chicken breast stuffed with chilli, herbs, coconut and lime accompanied by a coconut green curry sauce to serve

BBQ FLATTY CHICKEN* 130.00/kg

Free range organic chicken, flattened and marinated in our own barbeque marinade

LIGHT(ER) MEALS

SNOEK AND OLIVE PHYLLO TART (26cm) 175.00

Snoek, green pepper and pitted black olives topped with cheddar cheese wrapped in phyllo pastry. Drizzle with warmed olive jam. Order frozen and bake as you need it

OXTAIL PIE (26cm) 360.00

De-boned oxtail slow cooked in Guinness and wrapped in puff pastry. Serve hot, but at room temperature it is the perfect picnic dish

OLD FASHIONED AREZZO STYLE MEATLOAF 215.00/kg

Lean beef mince, porcini mushrooms, parmesan cheese, Parma ham and a little nutmeg baked in white wine. Serve warm or cold

SIDE DISHES

SWEET POTATO PIE (26cm) 195.00

Roasted sweet potato flavoured with cinnamon and nutmeg encased in cinnamon short crust pastry and topped with maple syrup roasted sweet potato. Serve hot or cold as a side dish for meat

SPINACH AND GOAT'S CHEESE ROULADE 130.00/roll

(SERVES 6-8) Spinach, goat's cheese, cream cheese, spring onion roulade. Perfect accompaniment to salmon for breakfast

GOAT'S CHEESE TART (26cm) 240.00

Cream cheese pastry case filled with leeks, Parma ham and goat's cheese

CARROT, OLIVE AND COUS-COUS SALAD 25.50/portion

A Moroccan favourite: cous-cous with mint and cumin tossed with julienne carrots and black olives, topped with orange infused Bulgarian yoghurt

CHICKPEA AND BAKED PEAR SALAD 28.50/portion

Pears roasted in olive oil, herbs; tossed with chickpeas, butterbeans, feta

HAZELNUT BEAN SALAD WITH APRICOTS 36.50/portion

Steamed green beans tossed in hazelnut oil and dried Turkish apricots topped with roasted hazelnuts

SWEET STUFF

CHOCOLATE RED WINE CAKE WITH BERRIES 265.00

(+/-8 PORTIONS) Ring cake with 70% dark chocolate drenched in red wine, served with fresh strawberries

CHOCOLATE FUDGE LOAF CAKE 300.00

(8-10 PORTIONS) The ultimate in decadence! Baked chocolate ganache (70% dark chocolate) with a hint of coffee. Served with crème anglaise

PORT, APPLE AND CREAM CHEESE TART 275.00

(8-10 PORTIONS) Short crust pastry case filled with cheesecake filling and topped with apples poached in port

CHEESECAKE LOAF WITH SHORTBREAD CRUST 225.00

A light baked cheesecake loaf, lightly infused with lemon topped with lots of seasonal berries

FIG MOULD (15cm ROUND CAKE MOULD) 155.00

Sherry marinated dried figs and nuts wrapped in vine leaves. Serve with cheese

BAKED PUMPKIN CHEESECAKE (26cm) 320.00

Pumpkin baked cheesecake with orange granola base topped with caramel

PANETTONE TRIFLE (BRING YOUR OWN DISH) 38.00/portion

Panettone layered with white chocolate mousse, berries, crème anglaise

COFFEE INFUSED MERINGUE NESTS 7.50 each

Vanilla meringues infused with espresso. Add your own filling and fruit

delicious

the delicatessen service of **carltoncafé**

71 13th street menlo park pretoria
contact the café on 012 460 7996
e-mail to deli@carltoncafe.co.za
online at www.carltoncafe.co.za

mondays [limited menu] 08:00 – 16:00
tuesdays to fridays 08:00 – 17:00
saturdays 08:00 – 14:00