



Denotes a favourite recipe of Bea Tollman, our Founder and President

Day 1

Lunch

Salads and Starters

Selection of Xigera home baked breads and rolls with a choice of plain and seasoned butters

Marinated and grilled chicken Caesar salad, anchovy dressing

Selection of the finest cold cuts, mustard, homemade pickles, Xigera selection of preserves

Sweetcorn fritters, fresh avocado, cherry tomato salsa [V]

Sliced tomatoes, caper berries, home-grown herbs, sliced celery and red onion

Roast butternut and watercress salad, homemade mustard and honey dressing

Waldorf salad, Mrs T's famous cabbage salad

Grilled aubergine, mint and pine nut salad

Xigera garden mix, salad leaves, tomato, peppers, cucumber, red onion, aged Cheddar cheese, feta cheese,

Mrs T's salad dressing

Main Course

Traditional Natal lamb curry

Pepper crusted roast fillet of beef

Mrs T's sesame fried chicken

White wine and fennel baked line fish, fresh lemon and lemon mayo

Herb roasted fingerling potatoes, citrus yoghurt dipping sauce

Steamed basmati rice, naan, rotis, sambals

Roast baby beets and root vegetables in olive oil

Mrs T's pasta primavera, spaghetti, garlic, tomato, fresh basil [V]

Dessert

Mrs T's cheesecake, fresh berry compote

Rooibos and cinnamon poached pears

Selection of luxury homemade ice creams, vanilla pod ice cream, coffee ice cream

Fresh seasonal fruit sorbet


Selection of the finest seasonal sliced fruit



Dinner

Salads and Starters


Selection of Xigera home baked breads, rolls and traditional Braai breads with a choice of plain and seasoned butters

-  Mrs T's egg and mayo dip with cheese straws
- Mini avocado Ritz, steamed prawns, sauce Marie Rose
- Parmesan and tomato tarts, basil pesto, micro herbs [V]
- Assorted tomatoes, green beans, Niçoise olives, fresh rocket
- Chopped salad with green goddess salad dressing
- Jewelled rice salad


French beans, caramelized baby onions, garlic roasted chickpeas, citrus and herb vinaigrette

A selection of seasonal greens and vegetables, assortment of nuts and seeds, homemade pickles and dressings


Braai Mains


- Free-range lamb chops
- Maun beer marinated boerewors
-  Mrs T's peri peri marinated baby chicken
- Fire roasted whole ribeye steak
- Tamarind fish curry

Sides

- Maize pap with herbed butter
-  Mrs T's tomato bredie
- Braised lentil cottage pie [V]
- Braai sweet corn on the cob
- Flame roasted young potatoes with garlic and sour cream
- Melange of flamed baby vegetables
- Steamed basmati rice, naans, rotis and sambals
- A selection of traditional sauces and homemade relishes
- Slow cooked courgettes with chilli and basil

Dessert

-  Mrs T's meringue layer cake
- Traditional malva pudding with crème anglaise
- Grilled peach and blueberry crumble

-  Cheeseboard, homemade fruit preserves, Mrs T's seed crackers, seed loaf and Xigera selection of oven baked breads
- Cheeseboard, homemade fruit preserves, lavash crackers, water biscuits



Day 2

Lunch

Salads and Starters

Selection of Xigera home baked breads and rolls with a choice of plain and seasoned butters

Chilled tuna spaghetti, Niçoise olives, anchovy fillets


Seared beef carpaccio, fresh arugula, shaved Grana Padano, Dijon and balsamic dressing


Stacked tomato and burrata with olive tapenade crumble [V]

Poached baby artichokes with petits pois, parsley and a pine nut and lime dressing

Honey roasted baby carrots, savoury quinoa, crumbled feta

Hummus topped with Greek salad, homemade garlic croutons

 Mrs T's famous broccoli slaw

 Xigera garden mix of salad leaves, tomato, peppers, cucumber, red onion, aged Cheddar cheese, feta cheese, Mrs T's salad dressing [V]

Main Course

Tandoori styled beef Vindaloo curry

 Mrs T's lemon chicken

Josper grilled ostrich fillets, wild herb and berry jus

Beer battered hake, skin on fries, Xigera sauce tartare


Oven baked sweet potato with kale and red onion

Steamed basmati rice, naan, rotis, sambals

Charred broccoli, baby marrow and Brussels sprouts, fresh herbs

Vegetable tagine with chickpeas and coriander [V]

Dessert

 Mrs T's rice pudding with salted caramel sauce and caramelised nuts

Double chocolate torte with raspberry coulis

Selection of luxury homemade ice creams, popcorn ice cream, orange and honey ice cream

Fresh seasonal fruit sorbet


Selection of the finest seasonal sliced fruit




Dinner

Salads and Starters

Selection of Xigera home baked breads, rolls and traditional Braai breads with a choice of plain and seasoned butters

 Mrs T's favourite chicken liver pate with seed crackers

 Crayfish and prawn cocktail served on lettuce leaves

Mushroom, lentil and herb wellingtons [V]

Beef tomato carpaccio with ginger, spring onions and celery [V]

Young spinach salad with hickory smoked bacon, toasted nuts and dried cranberries

Shredded carrot salad with fresh mint, honey, lemon and parsley dressing

Roasted broccoli and baby marrow, rocket, basil pesto

A selection of seasonal greens and vegetables, assortment of nuts and seeds, homemade pickles and dressings

Braai Mains

Free-range lamb chops / butterflied leg of lamb / marinated lamb ribs

Traditional free-range boerewors

Braai spiced chicken

Potjie style oxtail casserole

Butter chicken curry/ chicken and prawn curry

Sides

Olive oil mashed potato

Brown onion and mushroom gravy

Pumpkin, cashew nut and Parmesan risotto [V]

Whole baked potatoes with sour cream and chive butter

Honey roasted baby carrots with caraway and honey

Melange of flamed baby vegetables / vegetable tagine with roasted chickpeas

Steamed basmati rice, naans, rotis and sambals

A selection of traditional sauces and homemade relishes

Dessert

Traditional cinnamon milk tart

Passionfruit pavlova

Apple and vanilla tarte tatin

 Cheeseboard, homemade fruit preserves, Mrs T's seed crackers, seed loaf and Xigera selection of oven baked breads



Day 3

Lunch

Salads and Starters

Selection of Xigera home baked breads and rolls with a choice of plain and seasoned butters

- Mrs T's chicken liver parfait, marinated mushrooms, homemade salted biscuits, balsamic caramelized onions
- ✦ Mrs T's chicken burgers with mango chutney
- Chickpea falafel, pita bread, hummus, tzatziki [V]
- Butternut squash, sweet corn salsa, feta, pumpkin seeds
- Sliced colourful tomatoes, torn basil leaves, red wine vinegar, olive oil
- Tandoori spiced roasted cauliflower salad, creamy avocado dressing, olives
- ✦ Mrs T's famous cabbage salad
- ✦ Xigera garden mix of salad leaves, tomato, peppers, cucumber, red onion, aged Cheddar cheese, feta cheese, Mrs T's salad dressing

Main Course

- Lamb, pea and potato curry/ bean and potato curry/ chickpea and cashew nut curry
- ✦ Mrs T's lemon chicken/ sesame fried chicken/ tandoori chicken
- Snook cakes, sweet potato fries, Xigera sauce tartare
- Josper grilled pork loin, fresh herb and garlic oil
- Oven baked gem squash, buttered petits pois
- Steamed basmati rice, naan, rotis, sambals
- Grilled haloumi and vegetable sosaties [V]
- Butter bean and paprika stuffed tomatoes [V]

Dessert

- Lemon meringue pie
- Amarula and chocolate mousse layered with shortbread
- ✦ Selection of luxury homemade ice cream, Turkish delight ice cream, honeycomb ice cream
- Fresh seasonal fruit sorbet
- Selection of the finest seasonal sliced fruit




Dinner

Salads and Starters

Selection of Xigera home baked breads, rolls and traditional Braai breads with a choice of plain and seasoned butters

Smoked salmon tartare

 Mrs T's black pepper prawns, fresh lemon and crusty bread

Blue cheese tarts with roasted garlic and braai onions [V]

Shaved Brussels sprouts, endive and apple salad [V]

Millionaires salad

Cos lettuce, cucumber, poached baby tomatoes, thinly sliced radish

Tri colour roasted pepper salad, balsamic dressing, rocket, chilli flakes

Roasted aubergine salad, crumbled feta, yoghurt dressing

A selection of seasonal greens and vegetables, assortment of nuts and seeds, homemade pickles and dressings

Braai Mains

Free-range lamb chops/ butterflied leg of lamb/ marinated lamb ribs

Traditional free-range boerewors/ beef sausages/ beef sosaties

Tandoori/ tikka marinated baby chicken

Confit duck cassoulet

Vegetable korma [V]

Sides

Duck fat roasted potatoes

Maize pap, tomato and onion smoor

Garlic and herb brown mushrooms, wilted spinach

Olive oil mash potato/ potato gratin/ creamed potato/ braai garlic baby potatoes

Melange of flamed baby vegetables/ vegetable and bean tagine / stir fried greens

with baked tofu or grilled halloumi [V]

Steamed basmati rice, naans, rotis and sambals


A selection of traditional sauces and homemade relishes

Dessert

Pecan nut praline parfait with fresh seasonal berries

Plum and almond tart/ bread and butter pudding/ rooibos panna cotta

Sticky toffee pudding, caramel sauce/ chocolate sauce

 Cheeseboard, homemade fruit preserves, Mrs T's seed crackers, seed loaf and Xigera selection of oven baked breads



Day 4

Lunch

Salads and Starters

Selection of Xigera home baked breads and rolls with a choice of plain and seasoned butters

Chicken livers peri peri

Cauliflower tart topped with baby green salad

Fig and baby green salad with ricotta and savoury crumble

Lentil, celery and palm heart salad

Crispy Asian chopped salad

Tomato Caprese Salad

Xigera garden mix of salad leaves, tomato, peppers, cucumber, red onion, aged Cheddar cheese, feta cheese, Mrs T's salad dressing

Main Course

Butter chicken curry

Mrs T's lemon chicken/ sesame fried chicken/ tandoori chicken

Prawn stroganoff

Mrs T's lamb pie

Mrs T's macaroni cheese

Roasted root vegetable tian

Steamed basmati rice, naans, rotis and sambals

Porcine waffles with mushrooms and Gorgonzola butter

Creamy polenta topped with a spicy lentil and vegetable ragout

Dessert

Poached guavas and honeycomb ice cream

Passion fruit Pavlova

Selection of luxury homemade ice cream, Turkish delight ice cream, honeycomb ice cream

Fresh seasonal fruit sorbet

Selection of the finest seasonal sliced fruit



Dinner

Salads and Starters

Selection of Xigera home baked breads, rolls and traditional Braai breads with a choice of plain and seasoned butters

Heirloom tomato tart with rocket and shaved Parmesan [V]

Potato latkes topped with smoked salmon, crème fraîche and salmon roe

Carrot salad with sunflower seeds, honey, lemon and parsley

Greek salad with creamy feta dressing and lavache crisps

Buckwheat bean and caramelized onion salad

Salad of Brussels sprouts, toasted hazelnuts and Gorgonzola

A selection of seasonal greens and vegetables, assortment of nuts and seeds, homemade pickles and dressings

Braai Mains

Rotisserie roasted leg of Karoo lamb / slow cooked lamb shanks with crispy onions

Marinated beef ribs/ T-Bone Steaks/ sausage

Baked fish parcels, tomatoes, onions, potatoes and olives

Chickpea and bean curry with mushroom rice [V]

Sides

Chunky sweet potato wedges with crumbled feta, roasted hazelnuts and salsa verde

Polenta with tomato and onion gravy

Gratinated cauliflower cheese bake

Roasted butternut and creamed spinach

Green beans tossed in pesto and Parmesan

Roasted root vegetable gratin [V]

Steamed basmati rice, naans, rotis and sambals

A selection of traditional sauces and homemade relishes

Dessert

Apple tarte tatin

Knickerbocker glory

Decadent chocolate mousse with coffee praline shards

 Cheeseboard, homemade fruit preserves, Mrs T's seed crackers, seed loaf and Xigera selection of oven baked breads

