



CHRISTIE'S  
AT 32 ON RUSSELL

FUNCTIONS  
& EVENTS  
SET MENUS

**ALLERGENS**

Please ensure that you advise your waiter of any allergies.

# SET MENUS

## **3 COURSE – R460 Per person**

*Choose - 3 x Starters, 3 x Mains and 3 x Desserts*

## **2 COURSE – R360 Per person**

*Choose - 3 x Starters and 3 x Mains*

## **2 COURSE – R340 Per person**

*Choose - 3 x Mains and 3 x Desserts*

### **STARTERS**

#### SOUP OF THE DAY

Summer soups, please ask your waitron for the day's special

#### SPICY CHICKEN LIVERS

Chicken liver, rich spicy tomato reduction, caramelized onions, fresh coriander, melba ciabatta.

#### SALT AND PEPPER CALAMARI GRILLED OR FRIED

Calamari tubes, tartar sauce, side salad.

#### SPICY CHICKEN WINGS

Chicken wings, Asian dipping sauce, side salad.

### **MAINS**

#### MOZAMBIQUE ½ CHICKEN

Marinated ½ chicken, chips and a crisp side salad.

#### RUMP STEAK (300g)

Rump steak, grilled broccolini, rosemary potato croquettes, roasted marrow bone, caramelized onion and a choice of either pepper sauce or mushroom sauce.

#### LAMB CUTLETS (300g)

Lamb cutlets, grilled seasonal veg, rosemary mash, thyme red wine jus.

#### PORK RIBS (500g)

Succulent pork ribs, crispy fried onion rings, served with chips.

#### CATCH OF THE DAY (280g)

Pan fried line fish, queen prawn, potato fondant, sauté sugar snap peas and red onion, pea puree, crispy bacon ring, lemon butter and caper sauce.

#### SALT AND PEPPER CALAMARI GRILLED OR FRIED

Calamari tubes, tartar sauce, fried chips, side salad.

#### VEGETABLE KORMA

Seasonal vegetables, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.



## BUTTER CHICKEN CURRY

Chicken breast, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

## LAMB CURRY

Lamb, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

## BRAISED OXTAIL

Oxtail, creamy rosemary mash and seasonal vegetables.

## **DESSERT**

### CARROT CAKE

Moist carrot cake and cream cheese frosting.

### CRÈME BRULÉE

Baked custard with caramelized sugar, garnished with an almond biscotti.

### BERRY CHEESECAKE

Creamy cheesecake with a berry compote.

### FRUIT SALAD

Assorted seasonal fruits with a scoop of vanilla gelato.

### CHOCOLATE FONDANT

Chocolate fondant, chantilly cream and praline shard.

### GELATO

Vanilla or chocolate served with a homemade Belgium chocolate sauce.