

SHANGAAN River Club

TIPHINENI HI SWAKUDYA SWA N'WINA – Enjoy Your Feast



THE BOMA FEAST

TASTING TABLE

MOPANI WORMS

TINKOBE ~ samp, beans and peanuts

XIRHIDZA ~ tomato, onions and nuts

MOROGO ~ pumpkin leaves with crushed peanuts

SIDVUDVU ~ pumpkin & maize meal porridge

TRADITIONAL HOMEMADE BEER

STARTERS & SALAD BAR

DESIGN YOUR OWN SALAD FROM A SELECTION OF ~

salad greens | tomatoes | onion | feta | olives | green peppers | cucumber | croutons | tuna
bacon bits | droë wors | sunflower seeds | avocado | fresh rocket | grilled halloumi | peppadews

CABBAGE SALAD ~ mixed cabbage, carrots, peppers, cashew nuts, coriander and mint leaves

BEETROOT & APPLE SALAD ~ raw crunchy beetroot, apple and balsamic vinegar

ROAST POTATO SALAD ~ with a creamy blue cheese and chive dressing

SWEET & SOUR APRICOT PASTA SALAD

COUSCOUS SALAD ~ with roast cherry tomatoes

DEEP FRIED FISH ~ with a homemade tartar sauce

MINI BILTONG QUICHE

SPICY CHICKEN WINGS ~ with a peri peri sauce

SOUP & BREAD STATION

SWEET POTATO SOUP | DOMBOLO | CORN BREAD | GARLIC BREAD | MINI VETKOEK

smoked snoek paté | hummus | basil pesto | butter portions | apricot jam | grated cheddar cheese

MAINS

FROM THE BRAAI

GAME MEAT ON A ESPETADA | GRILLED BEEF STEAKS

KUDU BOREWORS | CROCODILE STEAKS

SAUCES

curry sauce | peri peri sauce | green peppercorn sauce | berry chutney | fruit chutney

IN THE POTS

SLOW COOKED VENISON STEW | TRADITIONAL BOBOTIE WITH CHUTNEY

savoury rice | pap | sheba | roast butternut with cinnamon sugar | creamed spinach
corn on the cob | roast potatoes | roast vegetables

DESSERTS

MINI AMARULA MILK TARTS | PEPPERMINT CRISP PUDDING | FRUIT SALAD

KOEKSISTERS | BREAD & BUTTER PUDDING | VANILLA CUSTARD

DESIGN YOUR OWN SOUTH AFRICAN PANCAKE WITH THE FOLLOWING TOPPINGS

Amarula caramel bananas | cinnamon sugar | chocolate mousse
whipped cream | fresh lemons



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