



**greenways hotel**  
**fabulous 2 course fondue experience- R135/person**

**starter:**

**traditional garden fresh salad**

tossed with olives, feta cheese and crunchy croutons, served with the chefs selection of tantalizing homemade dressings

**or**

**hearty homemade soup of the day**

topped with crunchy croutons and a drizzle of herb pesto

**main course fondue- make your selection from the following choices:**

cubes of seasonal vegetables (200g)

**or**

succulent ribeye steak cubes (200g)

**or**

tender free range chicken breast (200g)

**or**

medallions of beef fillet (200g) **\*R35 surcharge**

**rich red wine and beef broth**

flavoured with rosemary, garlic and cloves

**or**

**mixed vegetable broth**

flavoured with a dash of chardonnay and saffron

all fondues are accompanied by a wonderful selection of cold and hot dipping sauces, as well as freshly baked bread rolls and buttered baby potatoes

\*additional vegetables, ribeye steak or chicken breast charged at R30/100g, beef fillet charged at R35/100g

**dessert- optional extra course:**

**rich and indulgent chocolate fondue**

served with a selection of sliced seasonal fruits and shortbread biscuits

R35

**creamy vanilla ice cream**

drizzled with homemade white chocolate sauce

R30