

2022 - 2023

Silver Menu Gold Menu

Diamond Menu

T's & C's:

All the prices stated above are per head and diners must make one selection from each section from their chosen menu option.

Diners who buy the - Diamond Menu - can add +R50 if they want to order Lamb Shank.

Bookings <u>must</u> be secured with a <u>50% upfront deposit</u> for total number of heads booked for to:

Bank: FNB | Acc Name: "Madam and Sir" | no.: 62922542833

In the event of a "no show" <u>Diners are liable for 50% value of</u> cost per no show. In preparation for the event, the restaurant orders to cover the heads.

Cancellations before 3 days to event will be refunded a voucher to the 50% value of the 50% booking amount paid. There is ZERO refund for cancellations within 3 days to the date of the event.

Diners have to arrive on time - we will allow a 30minutes waiting period for arrival of guests PLUS a mandatory 2hr30mins booking period per event (3hrs). We reserve the right to ask guests to wrap up after they've exhausted their booking time.

Bookings

031 816 6670 | bookings@madamandsir.co.za



SILVER MENU

Starters

Calamari with Mayo Dip Calamari tubes grilled with lemon butter or made crispy with hoisin sauce and mayo dip

Madam's Steamy Dumplings

3 Succulent steamy dumplings stuffed with beef and served with the Madam's special dipping sauce. You have the option of replacing beef with chicken or cabbage.

Deep-fried Cheese Balls

3 Deep fried two-cheese balls. Served with spicy mayo garlic dipping sauce.

M&S Chicken Livers

Chicken livers with mushrooms and bacon in creamy white wine sauce OR creamy peri-peri sauce served with garlic rubbed bruschetta

Main

Sir's Beef Burger

A favourite for burger lovers - Bbg basted 100% beef patty in a toasted brioche bun, loaded with cheddar and mozzarella cheese on a bed of guacamole with bacon, grilled onion, and tomato and served with chips.

Madam's Trusted Hake

Perfectly grilled in lemon butter or beer-battered with a side of potato chips or salad

Juicy Baby Chicken

Marinated with garlic-butter, rosemary, parsley, lemon, and a hint of Spier Sauvignon Blanc for bonedeep-flavour. Grilled to perfectly crispy skin, tender and juicy! Served on creamy mashed potatoes. Choice of peri-peri or bbg sauce

Creamy Chicken Alfredo

Tenderly cooked pasta in a succulent creamy sauce with chicken, mushrooms, garlic and fresh parmesan cheese.

Beef Fillet Steak

250g Beef Fillet topped with sauce of choice (cheese) mushroom| peppercorn) and served with chips <u>or</u> mash or salad or roast vegetables.



Starters

6 Sticky wings glazed in honey, soy sauce, barbecue sauce and served with blue cheese dipping sauce

Calamari with Mayo Dip

Calamari tubes grilled with lemon butter or made crispy with hoisin sauce and lemon-mayo dip

Madam's Steamy Dumplings

3 Succulent steamy dumplings stuffed with beef and served with the Madam's special dipping sauce. You have the option of replacing beef with chicken or <u>cabbage</u>.

6 Fresh mussels in a creamy, garlic, ginger, parsley, and white wine sauce (served in a cast iron pan) served with garlic rubbed bruschetta

Mains

A spicy herbed chicken and prawn curry served with basmati rice or roti, crisp papadum with kachumber

Our succulent 500g Pork Loin Ribs will have you licking your fingers! Served with chips or salad.

Pasta with lightly seared tender Beef Fillet steak strips, <u>in a delicious broccoli, red onion, cream and</u> peppercorns sauce. Served with a side of toasted Ciabatta.

A succulent fillet of kingklip grilled with herbs and lemon butter sauce or a spicy peri-peri sauce, served with succulent roast vegetables or chips

Beef Fillet Steak

250g Beef Fillet topped with sauce of choice (cheese) mushroom| peppercorn) and served with chips <u>or</u> mash <u>or</u> salad <u>or</u> roast vegetables.



DIAMOND MENU

Starters

Oyster Trio

3 Fresh oysters topped with a variety of finely chopped seasonal fruit, basil, spring onion, chili

Madam's Steamy Dumplings

3 Succulent steamy dumplings stuffed with beef and served with the Madam's special dipping sauce. You have the option of replacing beef with chicken or cabbage.

Sir's Sticky Wings

6 Sticky wings glazed in honey, soy sauce, barbecue sauce and served with blue cheese dipping sauce

Cheesy Prawn Tails

6 Queen prawns covered in cheesy butter white wine sauce (served in a heated snail dish)

Mains

Sir's Hearty Lamb Curry

A spicy, aromatic boned Lamb curry served with basmati rice or roti, crisp papadum, tomato, cucumber, and chili sambals topped with Mrs Balls original chutney and Cucumber and Mint Raita

Diners Choice Sirloin

300g Grilled Sirloin Steak topped with sauce of choice (cheese| mushroom| peppercorn) and served with roasted whole carrots and the Madam's Crispy Spiral Potato

Madam's Seafood Celebration

For the Seafood Lover – Penne, Prawns, calamari tubes, hake chunks, shelled-mussels with an option of our creamy white-wine sauce or creamy peri-peri sauce

Madam's Grilled Lamb Chops

3 x 120g Lamb Chops served with pan-fried buttery potatoes and roasted garlic sauce, green olives, pickled red onion and dried tomato with potato and pea salad with lemon minted mayo.

Dessert

Sir's Malva

Succulent malva pudding served warm with custard and a scoop of vanilla ice-cream

Juicy Chocolate Fondant

Succulent chocolate fondant baked till its lightly crispy on the outside, but soft and ready to release the anticipated chocolate fountain from its core. Served with a scoop of vanilla ice cream

M&S Triffle Nostalgia

Decadent layers of cake, biscuits, seasonal fresh fruits, jelly, and custard stacked for your enjoyment.

Inverroche Pear Dessert

Peeled and guartered pears cooked in Inverroche Gin &Tonic served on a spicy cake sponge with 3 scoops of vanilla ice cream and drizzled Inverroche caramel sauce

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