The Countessa's dining experience takes you on a sensory journey through our shared origins, blending traditional ingredients, global flavours & interactive theatre.

A celebration of our collective roots through taste & texture.

WELCOME DRINK

OFFERINGS OF FAITH

Mini explosions from around the world. Tuck in to a variety of bite sized canapes.

COUNTRIES OF COLOUR

Sweet Potato dumplings served with a spicy tomato chutney and accompanied by Kachumber salad, spiced yoghurt and a side of crispy chilli oil.

THE MAIN HARVEST

Craft your experience: delight in selecting one of four artfully ppa main courses, each a masterpiece in its own right!

OVEN ROAST BEEF
Tender whole fillet of beef, oven roasted & served with wild mushrooms, rosemary, port & a cranberry reduction. Served with a side of roast butternut & almond fine beans.

GRILLED SPATCHCOCK BABY CHICKEN
Spiced with sumac, grilled to perfection with preserved lemon and served with Ras el Hanout Chakalaka accompanied by Tabbouleh.

HARISSA MARINATED YELLOWTAIL
Oven baked and finished with crisp onion, garlic, charred lemon and Poppadum. Paired with Khatta Moong Dal.

WALNUT CAULIFLOWER ATA DINDIN
Crusted roasted Cauliflower served on a slow roasted red pepper sauce, topped with crisped chickpeas and soft Burrata.
Side of Jollof rice.

THE SWEET FINALÉ

A selection of bite size sweet treats