



AFLI AFRICAN
LEADERSHIP
INSTITUTE

- 10th Anniversary of the pan-African Archbishop Tutu Leadership Programme –

The gala dinner is being hosted by the African Leadership Institute (AFLI) in partnership with the Barclays Africa Group

- Gala Dinner Menu –

- Arrival Canapes -

Kataifi nest, smoked salmon, cream cheese, baby herbs
Chicken liver parfait, fig and beetroot jelly, toasted bruschetta
Brioche, wild mushrooms, whipped nut butter

- Amuse Bouches -

Coconut prawn lemon aioli

- Plated Starter -

Beetroot ravioli, goats curd, spinach, creamy sauce, crushed pistachio

- Palette Cleanser -

Rosewater Sorbet

- Plated Main Course -

Beef fillet, cauliflower mash, rip fig, caramelised pecans OR
French style duck leg a l'orange, hasselback potato, carrot ribbons OR
(V) Pumpkin, butternut risotto, parmesan shavings OR
Vegan option

- Desert Buffet -

Malva pudding, warm custard, berries
Plum rosé, mascarpone, ginger lime crumble
Chocolate brownie, gold leaf
Pineapple pot, mint crème fraiche, baklava fan
Raspberry coconut macaroon, bubbly shot
Baby milk tart, cinnamon drizzle

- Wines -

Red: Porcupine Ridge - Merlot
White: Villiera - Sauvignon Blanc



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