- **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