



Kadizora Camp

Okavango - Botswana

3 Day Sample Menu

The following is an idea of the meals we serve. We do bring about slight changes during winter to make allowances for the colder weather. For example, we will make porridge at breakfast, hot soups, baked puddings and stews.

Day 1

Lunch – 1.00pm, depending on activities

Chicken pie,
Coleslaw
Corn-ginger-mushroom salad
Beetroot- orange-onion-feta salad
Cheese and fruit platters

High tea - 4.00pm

Iced tea
Chocolate cake
Spiral sandwiches
Fruit bowl

Afternoon activity

Crisps, Biltong / dry wors / nuts

Dinner – 7.30 – 8.00pm

Starter – Gazpacho and freshly baked dinner rolls

Main – Beef fillet with green peppercorn sauce

Pork neck roast with apple sauce / mustard

Chips

Steamed peas

Roasted carrots, peppers, onion and mushroom with fresh rosemary

Dessert – Vanilla pannecotta with salted caramel sauce and toasted pecans

Day 2

Guests will have a light breakfast at 5.30 – 6.00 am before going out on their morning activity.

Tea, coffee, juice

Cereals, yoghurt, fruit salad fresh bread, butter, jams

Packed breakfast

We send with a breakfast sandwich and fruit which guests enjoy in the bush on their morning activity

French toast sandwich with cheese, bacon and mustard / egg mayonnaise / bacon, cheese and sweet chill sauce

OR

Cooked breakfast

Most guests choose to sleep in a little and leave camp a little later on the day they book out.

We offer them a cooked breakfast on these mornings.

Bacon, sausage, scrambled eggs, tomato, fried brinjal / spicy baked beans served with the items from light breakfast.

Lunch

Wraps

Fruit and cheese platters

Corgette and dill fritters / spicy lamb meatballs

Hummus, tzatziki

Brinjal and butterbean salad

Tomato, onion and shredded basil platter

High tea

Iced tea

Apple- cinnamon maize meal cake with whipped cream

Seswaa pies

Fruit bowl

Afternoon activity – similar to day one

Dinner

Every second day we will cook an ethnic dinner with dishes from Africa

Starter- “Kadizora” Tillapea served with dill-mayo and lemon wedge

Main- “Seswaa” –Botswanas traditional dish of pounded beef

Tanzanian coconut chicken

Porridge – ground maize meal porridge

Spicy butternut

African spinach made with peanut butter

Dessert – Individual ginger tarts with whipped cream – South Africa

Day 3

Light / Cooked breakfast

Morning activity

Sandwiches as before with cold and hot beverages

Lunch

Lasagne

Fruit and cheese platters

Ciabatta with garlic butter

Mixed salad

Extra lunches include – Bobotie (South African Cape Malay dish), Pizza, Fish pie, Chicken schnitzel and more.

Afternoon activity – similar to day one and two

Dinner

Starter- Pear and blue cheese tartlets with leafy garnish and toasted pecans

Extra starters that we make include – tomato tarte tatin, broccoli soup with cheddar garnish, chicken liver pate with onion marmalade, beetroot gazpacho, Moroccan lentil soup (ethnic) and more.

Main

Roast chicken and gravy

Roast lamb with mint sauce

Roast potatoes

Steamed carrots, green beans and corgettes

Cauliflower cheese

Mixed salad

Dessert – Amarula Tiramisu

Extra desserts include – chocolate mousse, fresh strawberry mousse, grandilla cheesecake, Malva pudding, Cape Brandy pudding, apple crumble and more.

Our kitchen also has a good knowledge of vegetarian, gluten free, lactose free and Banting meals. The only meals that we cannot cater for is Kosher meals as there is no Kosher butcheries in Botswana, but previous guests requesting Kosher meals have eaten the vegetarian option while visiting.