



## Sunday Lunch Menu October 2018

### Starters

Soup of the day

Cocktail Rolls

Spicy Keftas with baba Ganoush

Fancy leaf Salad with boiled egg, Parmesan slivers, Camembert, Croutons and crispy bacon

Saldana bay black Mussels with Pernod and vegetable julienne

Aubergine wedges with baby marrow shavings, Feta and crunchy Basil

Marinated chicken drumsticks with barbeque basting sauce

Beetroot Platter with Grapefruit segments and Pistachio dust

Salmon and Leek Quiche

Tender stem Broccoli with Radish, chickpeas, Almond flakes,

Blue berries and Raspberry vinaigrette

Pickled curry Fish

### Main

Leg of Karoo Lamb with thyme garlic rub and red wine reduction

Leg of Pork with crackling and homemade Apple sauce

Oxtail with garlic, baby onions and carrots

Homemade Chicken Pie

Crunchy roast Potatoes

Basmati Rice with brown Onions and chives

Mediterranean mixed Vegetables

Cauliflower & Broccoli with cheddar Cheese sauce

### Dessert

Fruit Stand and Mini Fruit Skewer

White chocolate baked Cheese cake

Fruit Platter

Tiramisu Brownie

Mixed Berry Fridge cake

Cinnamon Milk Tart

Mini Apple Frangipane

White Chocolate cake and Strawberry Compote

Red Velvet Angel Cake with crunchy Hazelnuts and cream Cheese frosting

White and Dark Chocolate Mousse

Local and Natal Cheese board with Pineapple and Ginger Chutney

Freshly brewed Coffee

**R275.00**