



## Sunday Lunch Menu | February 2019

### Starters

Soup of the day

Cocktail Rolls

Rare roast Beef with Asparagus spears, horseradish and peppadews

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

Saldana bay black Mussels with Pernod and vegetable julienne

Crunchy Kale, Butternut cubes, Goats cheese and Sesame Salad

Watermelon, Mint and Feta Salad

Beetroot Platter with Grapefruit segments, Gorgonzola and candied pecan

Bacon and Leek Quiche

Tender stem Broccoli with Radish, Ricotta, Almond flakes, Blue berries and Raspberry vinaigrette

Pickled curry Fish

Quinoa Salad with Beetroot cubes, Beef, Avo and Pistachio nuts

### Main

Leg of Karoo Lamb with thyme & garlic rub and red wine jus

Leg of Pork with crackling and homemade Apple sauce

Oxtail with garlic, baby onions and carrots

Handmade 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

Rum & Raisin baked cheese Cake

Fruit Platter

Tomes dark chocolate and Raspberry Brownies

Assorted Macarons

Merengue Nest with cream and Berries

Mini Pear Frangipane with white chocolate Mousse quenelle

Banoffie Pie

Two Nut chocolate Cake

White and Dark Chocolate Mousse in Port wine Glass

Local and Natal Cheese board with Pineapple and Ginger Chutney

Freshly brewed Coffee

**R295.00**