



Sunday Lunch Menu April 2019

Starters

- Soup of the day
- Cocktail rolls
- Rare roast beef with horseradish and peppadews
- Saldana bay black mussels with vegetable julienne
- Crunchy kale, butternut cubes, goat's cheese and sesame salad
- Fancy leaf salad with boiled egg, parmesan slivers, camembert, croutons and crispy bacon
- Beetroot platter with grapefruit segments, gorgonzola and candied pecan
- Tender stem broccoli with radish, ricotta, almond flakes, naartjies and raspberry vinaigrette
- Sweet potato wedges, courgette shavings, feta and crunchy basil
- Tomato, mozzarella, avo and pesto platter
- Bacon and leek quiche
- Pickled curry fish

Main

- Basmati rice with brown onions and chives
- Leg of Karoo lamb with thyme & garlic rub and red wine jus
- Leg of pork with crackling and green apple sauce
- Oxtail with garlic, baby onions and carrots
- Chicken pie with button mushrooms
- Cajun roast potatoes
- Mediterranean vegetables
- Wilted spinach with pine nuts

Dessert

- Fruit platter
- Tropical fruit skewer
- Rum & Raisin baked cheese cake
- Dark chocolate brownie with black cherries
- Local and natal cheese board with pineapple and ginger chutney
- Pear frangipane with white chocolate mousse quenelle
- White and dark chocolate mousse
- Assorted macaroons
- Mixed berry fridge cake
- Cinnamon milk tart
- Turkish delight
- Freshly brewed coffee

R295.00