

Starters

Pork Jowl & Foie Gras Terrine with Golden Sultana & Orange Marmalade, crisp Toast and Prunes

Poached Duck Egg & Black Pudding, Watercress and Cider poached Apple

Oak Smoked Salmon, sliced table-side with traditional accompaniments

Salmon and Kingklip Ceviche, fresh Mango, Lime, Chilli and Avocado

Seven Tomato salad with Bocconcini Mozzarella and Basil Pesto

Mains

Roast Crown of Corn fed Chicken, Pinhead Morel Mushrooms, wilted Greens and roasting juices

Loin of Overberg Lamb, Fennel and Potato, Carrots and Peas, natural jus

Cape Malay spiced Kingklip, Courgette ribbons, Peas, Mint and Yoghurt

Cape Crayfish with homemade Tagliatelle (Supplement R50 p/p)

Springbok two ways, Seasonal Vegetables and Pinotage jus

Dry aged Fillet of Beef, braaied on our Green Egg

Seasonal Vegetables, Baby Potatoes, Garden Salad

Cheeses

Cheese Trolley

Desserts

Mille Feuille of Chocolate and Raspberry

Tonka Bean Brûlée, toasted Almond Ice Cream

Roasted seasonal fruits with Wild Honey and Mint syrup

Passion fruit Soufflé, Orange glaze and Yoghurt Ice Cream

2 Courses R385

3 Courses R445

4 Courses R475



mise en place