

LUNCHEON & DINNER MENUS

PRE-SET MENUS

Set Menu 1 **R360 per person**

Starter

Cream of mushroom soup with black olive pesto

Main Course

Pan fried pepper crusted beef fillet on crushed potato cake with red onion jam and steamed fine beans

Dessert

Warm apple crumble with frozen honey yoghurt

Freshly brewed coffee and tea with Friandises

Optional addition

South African cheese platter R65 International Cheese platter R95

or

Set Menu 2 **R370 per person**

Starter

Smoked chicken, avocado, green Apple slaw, dry pan-fried chili mushrooms

Main Course

Roast fillet of teriyaki salmon, saffron mashed potatoes, breaded green asparagus and chive oil

Dessert

White chocolate and blueberry cheesecake with berry coulis

Freshly brewed coffee and tea with Friandise

Optional addition

South African cheese platter R65 International Cheese platter R95

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SET MENUS

Set Menu 3 R385 per person

Starter

Griddled salmon with herbs, pommerey mustard on orange essence, candied citrus dust

Main Course

Roast rack of lamb with honey roasted butternut and dauphinoise potatoes

Dessert

Passion fruit crème brulée with crisp ginger snaps

Freshly brewed coffee and tea with Friandise

Optional addition with surcharge

South African cheese platter R65

International Cheese platter R95



Vegetarian Options for Set Menus

Starter

Eggplant piccata and grilled garden vegetables with goat's cheese and basil pesto

Main Course

Gratinated honey roasted pumpkin and sun flower seed pancake served with fresh tomato sauce and basil oil