

Three Course Dinner

TO START

Soup and bread of the day

Winter salad, roasted pear, poached quince, baby beets
Marinated red onion, Danish feta, walnuts, lemony vinaigrette

Twice baked gem squash & biltong soufflé
Creamed corn sauce

Homemade potato gnocchi, garlic prawns
Garden peas, roasted cherry tomatoes, red pepper aioli

MAINS

Prawn Linguine
Tomato, garlic, chilli, white wine creamy lemon sauce, Parmesan

Risotto with fresh wild mushrooms from the Hemel-en-Aarde Valley
Shimeji, shiitake, king oyster mushrooms, Grana Padano, white truffle oil

Vegan aubergine tower
Grilled vegetables, spicy chickpeas, Napolitano sauce

Overberg farmed trout
Rooibos smoked mashed potato, roasted cherry tomatoes, green salad

Seafood bisque, lightly toasted ciabatta
Line fish, prawns, light curry, ginger, lemongrass, coconut cream

Slow cooked Swartland lamb shank
Creamed spinach, sweet & sour beetroot, polenta, guava compote

DESSERT

Brûlée style sago pudding
Stewed guava

Individual floating malva pudding
Rooibos apricot compote, crème anglaise

Macadamia nut & Orange Liqueur crêpes
Creamy Mascarpone, orange zest
Homemade vanilla pod ice cream

Chocolate Symphony
Chocolate coffee sponge, white chocolate mousse
Homemade fresh mint ice cream

Please choose one of each course. R475

~Where the familiar is made spectacular~