



COOPMANHUIJS



Helena's
RESTAURANT

Three Course Dinner

TO START

Creamy smoked tomato gnocchi

Fresh basil, burrata, kidney beans

or

Twice baked gem squash and biltong soufflé

Creamed corn sauce

or

Soup and bread of the day

Longridge Emily

MAIN COURSES

Slow cooked beef short rib

Spinach, parmentier potatoes, creamy wild mushroom & brandy sauce

or

Pan fried line fish of the day

Steamed west coast mussels, saffron rice, fine beans, beurre blanc

or

Ostrich fan fillet

Chickpea and cauliflower tagine, sweet potato, carrot and ginger puree, date chutney, red wine jus

or

Butterbean & roasted Mediterranean veg cannelloni

Ricotta cheese, avocado and cucumber salsa

Kleine Zalze Vineyard Selection Chenin / Tokara Cabernet Sauvignon

DESSERTS

Brûlée style sago pudding

Guava puree

or

Winter citrus & Italian meringue tart

Stewed naartjie

or

New York-style cheesecake

Berry compote, honeycomb

Ken Forrester T Noble Late Harvest

TO CONCLUDE

Espresso / Cappuccino, sweet treats

Kindly select one item from each course | R465 excluding wine | R695 including wine

~Where the familiar is made spectacular~