

M O T H E R ' S   D A Y  
M E N U

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*S a l a d   B a r*

Crisp seasonal salad with anchovies, grated feta served with cream dressings and vinaigrettes

Aubergine antipasti salad with grilled eggplant, roasted sweet peppers, butternut, poached pearl onions, baby beetroot and wild rocket

*P o u l t r y*

Honey glazed sesame crusted chicken served with a chicory and pear salad

*F i s h*

Smoked Trout with grated cucumber ribbons, radish and fennel

*S o u p*

Cape Malay butternut soup served with home-made bread

*F r o m   t h e   c a r v e r y*

Slow roasted leg of lamb with homemade mint jus

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*M a i n s*

Roasted herb chicken with creamy mushroom orzo pasta served  
with sweet potato crisps  
Slow braised beef short rib  
Beef lasagna  
Traditional garlic roasted baby potatoes  
Wild and white pilaf rice  
Roasted baby beetroot with sweet and sour syrup  
Green beans with crispy onions  
Seasonal steamed vegetables

*D e s s e r t*

Peppermint crisp tartlets  
Orange sugar soaked cake  
White chocolate lamingtons  
White chocolate fudge cake  
New York baked cheesecake with raspberry coulis  
Traditional chocolate toffee pudding with toffee cream

**Adults R695 per person**  
**Including a welcome drink**  
**Children aged 12 and under pay half-price**  
**13:00 - 15:00**