

FRIDAY 10 MAY | Mother's Day Supper

Family style starters:

Homebaked bread and butter

Homemade samosas with peach chutney

Smoked trout rillette with melba toast

Green salad with grilled baby marrow and toasted pecan nut dressing

Main course choice between:

Porchetta, potato gratin, garden vegetables and thyme & fennel jus

or

Lentil dahl with raita and turmeric & cumin fried potato

Dessert plate:

Canelé, fig & almond tart, chocolate praline cake

SUNDAY 12 MAY | Mother's Day Set Menus

BREAKFAST

On Arrival:

Fig, vanilla, rooibos compote with homemade toasted granola and Dalewood yoghurt.

Basket of freshly baked bread, brioche, and honey madeleines.

Homemade jam and butter.

Your Choice Of:

Smoked Overberg trout and scrambled free-range eggs with fresh herbs.

or

Farmhouse: 2 fried free-range eggs, smoked belly rasher, tomato smoor, mushrooms, pork & fennel sausage, and toast.

or

Tomato and paprika braised heerenbone with spinach and poached free-range eggs.

LUNCH

To Start:

Smooth duck liver parfait, Melba toast and fig, balsamic & onion chutney

or

Duo of smoked Overberg trout and fresh trout rilette, salad, and lemon cream dressing

Mains Served with Family-Style Garden Vegetables

Poached fillet of hake, Mediterranean potatoes, and a creamy white wine & herb sauce

or

Roast Sirloin of beef and rosemary roast potato wedges with red wine & black pepper sauce

or

Wild mushroom risotto with rocket & Parmigiano Reggiano

To Finish:

South African cheese board: selection of local cheese, Flenterskloof fig jam
and Melba toast

or

Dark chocolate mousse cake with vanilla sauce