



HARRINGTONS
COCKTAIL LOUNGE

Valentines Menu

THREE COURSE DINNER & COCKTAIL ON ARRIVAL
R380 PER PERSON

ON ARRIVAL

FORBIDDEN KISS

A refreshing, slightly smokey grilled cherry and Absolut vodka based cocktail infused with thyme and a shortbread syrup

STARTER

OYSTERS THREE WAYS

mango salsa | sauce mignonette | salsa verde

or

CRUMBED ARTICHOKE

Crispy panko crusted artichokes with jalapeño aioli and paprika

MAIN COURSE

MUSHROOM PICCATA PASTA

A rich and creamy white wine, forest mushroom, pepper flakes & linguine based pasta with capers and a light drizzle of truffle oil and dusting of parmesan

or

BRAISED BEEF SHORT RIB

Slow braised beef short rib with creamy mash, sautéed seasonal greens and jus

or

SEARED KINGKLIP WITH CREAMY RISOTTO

Tarragon, lemon and red pepper flakes seared kingklip with creamy parmesan risotto and charred baby leeks

DESSERT

BERRIES & WHITE CHOCOLATE

Fresh berries, shortbread, white chocolate mousse, caramelised white chocolate
