

MOTHER'S DAY MENU

Starters

Marie Rose Grilled Prawn Cocktail

Grilled prawns served with crisp romaine lettuce, buttery avocado, and crispy fried noodles.

Springbok Capaccio

Thinly sliced smoked venison carpaccio, complemented by field mushroom carpaccio, spicy tangy mango salsa, wild rocket pesto, and shaved Parmesan cheese.

Eggplant, Butternut, and Goat Cheese Tian

A mille-feuille of grilled balsamic-marinated eggplant and roasted butternut, layered with goat cheese and roasted plum tomatoes, drizzled with honey mustard dressing and creamy chimichurri.

Mains

Grilled lemon, and Thyme Line Fish

Grilled line fish topped with gratinated potatoes, baby leek and mushroom ragout, complemented by baby spinach and parsley lemon butter.

Honey, and Rosemary Duck

Grilled duck breast paired with confit duck leg, served with celeriac purée, braised Brussels sprouts, roasted baby root vegetables, and cherry sauce.

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Mains

Herb Mustard Crusted Rack of Lamb

Rosemary, thyme, and tarragon-marinated rack of lamb, served with potato gratin encased in phyllo pastry, roasted baby vegetables, red wine reduction, and garlic compote.

Grilled Beef Fillet Tenderloin

Grilled beef fillet caramelised in herb butter, accompanied by parsley steamed potatoes, roasted baby vegetables, gratinated bone marrow, and finished with a rich red wine jus.

Dessert

Rasbery Cheesecake

Baked raspberry cheesecake complemented by creamy raspberry sorbet, raspberry coulis, and fresh strawberries, blueberries, and raspberries, finished with vanilla ice cream.

R795 PER PERSON