

MOTHER'S DAY LUNCH

WARM MILK BRIOCHE

Whipped cultured butter, honeycomb, Maldon salt, rose-infused strawberry preserve (D, G, E)

STARTERS

STRAWBERRY & BURRATA

Burrata, macerated strawberries, basil, aged balsamic, toasted brioche (V, D, G)

Or

LANGOUSTINE COCKTAIL

Poached langoustine, avocado, gem lettuce, Marie Rose, citrus, chives, caviar (S, D, E)

BUFFET MAINS

Chicken suprême with truffle and wild mushroom velouté (D, A)
Herb crusted Karoo lamb chops, rosemary jus, mint gel (G, D)
Balsamic glazed pork belly, roasted beetroot, plum jus (P, D)
Durban prawn curry, toasted spices, coconut, coriander (S, D)
Duck confit with orange glaze, braised lentils and thyme jus (D)
Slow braised beef short rib with red wine reduction (D)
Pea agnolotti, apple, celery, whipped ricotta, mint (V, G, D, N)
Braaied asparagus, green beans, broccolini, flaked almonds (V, D, N)
Saffron pilaf with pistachios, almonds and dried fruit (V, D, N)
Soft polenta, crème fraîche, chives (V, D)
Steamed seasonal vegetables (VG)
Duck fat potato pavé (G, D)

CARVERY STATION

WHOLE BAKED NORWEGIAN SALMON

Citrus, herbs, citrus hollandaise (G, D)

BEEF WELLINGTON

Truffle duxelles, puff pastry, Yorkshire pudding, béarnaise (D, G, E)

HERB & MUSTARD CRUSTED KAROO LAMB SADDLE

Mint jus (D)

DESSERT

THE PINK LADY

White chocolate mousse, raspberry gel, rose espuma
Ruby chocolate glaze, almond sponge, gold leaf (V, D, E, G, N)

BON BON TROLLEY

A selection of handcrafted petits fours and confections (V, D, E, G, N)

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.