

# The Fountains Hotel

## Valentine's Dinner

### Starter

#### Avocado Ritz

A classic combination of succulent prawns and ripe avocado, lightly dressed to enhance the natural flavours.

### Palate Cleanser

#### Watermelon & Apple Sorbet

A refreshing sorbet to cleanse the palate and prepare for the main course

### Main

#### Moroccan Lamb Shank

Slow-braised lamb shank infused with Moroccan spices, olives, tomato, lemon, cumin, and tender carrots, served in a shallow pool of silky mashed potato.

or

#### Grilled Kingklip

Lightly coated and herb-rubbed kingklip, grilled to perfection and finished with a red onion sauce, served with baby root vegetables

or

#### Beef at Sea

Juicy ribeye steak topped with succulent prawns, accompanied by golden potato fondant.

### Dessert

#### Lemon & Lime Panna Cotta

Delicately crafted citrus panna cotta, served with fresh seasonal berries.

or

#### Brownie & Cheesecake Duo

A rich chocolate brownie paired with creamy cheesecake, set in a pool of vibrant raspberry sauce.

