



VALENTINE'S MENU

FEB 14TH

Enjoy divine dishes made
with love & care

reservations@thecradle.co.za

VALENTINE'S MENU

Fresh oyster and mignonette dip

Starter

Exquisite Prawn and Potato Bisque

Indulge with rich velvety, smooth warm bisque with the delicate aroma flavour of the sea, infused with saffron, and finished off with pan fried king prawns

Warn Duck Salad

Grilled crispy duck breast glazed with honey and rosemary parred with crisp sugar snaps, arugula, segmented orange, fennel, and complimented with pomegranate orange blossom

Roasted Peach and Fior de Mozzarella Salad (V)

Summer elegance creamy mozzarella cheese, sweetish ripe peach, crisp wild rocket, heirloom of tomatoes, balsamic aubergine finish of with fresh sweetish purple basil pesto, and hummus

Main Courses

Brioche-crusted Norwegian Salmon

Pan seared to achieve a crispy, golden crust, served with cauliflower couscous, broccolini stems, Asian style Pak Choi napped with sesame seeds marinade, and dill beurre Blanc

Provençal Slow Cooked Leg of Lamb

Oven braised leg of lamb, infused with rosemary, thyme, and garlic, parred with parsley mille-feuille of potatoes and butternut, and Provençal vegetables, napped by a rich merlot jus, and minted chimichurri



CRADLE
BOUTIQUE HOTEL

VALENTINE'S MENU

Grilled Chicken Roulade

Creamy butternut risotto, parred with wilted spinach, sauté French green beans, glazed rainbow baby carrots, creamy romesco sauce, and white wine velouté

Dessert

Chocolate Textures

Semi-sweet dark chocolate mousse complimented with raspberry coulis, parred chocolate strawberries, chocolate tuille, and complimented with a white chocolate vanilla ice cream

R850 PER PERSON

*Happy
Valentine's
Day*