

5-COURSE DINNER MENU

Welcome Delight

Amuse-bouche & a Glass of Bubbly on Arrival



Appetizers for the Table:

Grilled Haloumi & Strawberry Phyllo cups

Phyllo cups, Parmesan Cream, Grilled Haloumi, Strawberries & Basil Herb Oil

Beef Carpaccio Crostini

Crostini, Rocket, Sliced Beef, Balsamic Reduction & Parmesan Shavings

Panko Prawns

Prawns, Mango Salsa & Lime Mayonnaise



Main Course Choose from below:

Wild Mushroom Risotto

Wild Mushroom, Leeks, White Wine, Risotto Rice & Parmesan Shavings

Beef Fillet

Pomme Puree, Sautéed Green Vegetables (Snap Peas, Zucchini, Patty Pans) & Red Wine Jus

Kingklip

Roasted Mint & Rosemary Baby Beets & Fish Velouté

Lamb Rack

Pomme Mash, Sautéed Green Vegetables (Snap Peas, Zucchini, Patty Pans) & Red Wine Jus

Palate Cleanser



Decadent Delight

Strawberry Cheesecake with Berry Compote

Red Velvet Cake

Double-Stacked Chocolate Brownie Served with Ice Cream and Biscuit Crumb



Wines

Chef's Recommended

(Additional Charge)

Red Wine

Pinotage Black

Shiraz Black

Rupert & Rothschild Classique

White Wines

Sauvignon Blanc Black

Chenin Blanc Black

Sauvignon Blanc Boschendal 1685