



Lunch menu

Father's Day 18 June 2017

a selection of starters served in the centre of each table

smoked franschhoek trout, crepe and cream cheese roulade

pecorino straws

biltong and white bean dip with rosemary croutons

bobotie quiches with homemade chutney

duck and pistacio galantine with homemade flenterskloof fig preserve

homemade breads & butter

main course choice of

creamy casserole of cape line fish, mussel and prawns with fennel bulb,
rosa tomatoes, new potatoes and mushroom

or

milk and herb braised pork neck steak, carrot, brocolli and
cauliflower pureé

or

rare roast beef rump, roast potatoes, yorkshire pudding,
roast baby vegetables and a red wine jus

cheese and dessert

local cheese board with our tomato & ginger jam and melba toast

followed by

warm melting chocolate biscuit, white chocolate and amarula sauce,
rum and raisin ice cream

R295 pp

