



The Kraal at Home Menu 19 July

Onion & thyme twist bread with herb butter
Pork and apple terrine with piccalilli garden vegetables



Slow cooked shoulder of lamb with confit garlic, rosemary and lemon
Roast Muriwo organic farm vegetables and baby potatoes
Green bean and toasted almond salad



Yoghurt and lime panna cotta with an almond crumble, lime jelly and
candied lime zest

R225.00pp