



# Menu

## STARTER

Crispy **chicken livers** in mild peri peri & peppadew sauce, feta crumble & herb flatbread

Ginger soy braised **pork belly**, pumpkin puree, mange tout & sesame salad, charred butternut, orange jus

Roasted **marrow bone** topped with gorgonzola **garlic snails**, bruschetta

**Tomato tart:** Confit cherry tomatoes, goats cheese, & caramelized onion in parmesan black pepper short crust pastry, baby leaf salad

## MAIN

Grilled **Kingklip**, orzo chorizo paella, caper tomato salsa, saffron Chardonnay cream

300g **Beef fillet**, marrow bone, herb mushrooms, Boulangère potatoes, port wine jus

Spinach & feta stuffed **chicken supreme, confit leg & thigh**, pea risotto, pesto cream

Slow braised **beef short rib & BBQ beef rib**, chive mash, crispy onions, apricot ginger glaze

Cape Malay spiced **lamb shank**, orange sweet potato, curried apricot jus

**Spinach & ricotta ravioli**, sundried tomato basil cream, grated parmesan

## DESSERT

Dark chocolate, marshmallow & Turkish delight **parfait**, strawberry ice cream

Baked **cheesecake** with honey & toasted nuts, pistachio ice cream, phyllo tuille

Traditional **bread & butter pudding**, layered with creme anglaise, apple, raisins & sultanas, orange sorbet

**Selection of cheese:** goats' cheese, brie, gorgonzola & cheddar, preserves, biscuits, melba toast

**Irish coffee or Dom Pedro**