



FORMAL DINNER MENU

On Arrival

Tuna Tartare with Litchi Pulp and Pinenuts

Turkish Figs with Blue Cheese Mousse on Biscotti

Strawberries filled with Goat's Cheese

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Bread Course

Olive Breadsticks with Aioli

Handmade Bread and Bonemarrow

Ciabatta with Sundried Tomato Pesto and Cheese

Mieliebrood with Flavoured Butter and Avo Mousse

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Salad Course

Smoked Chicken and Nectarine Salad, Soft Goat's Cheese and Roasted Almonds

Parma Ham, Brie and Grilled Strawberry Salad

Biltong Carpaccio Salad with Capers, Parmesan and Cos Lettuce with a light Ceasar Dressing

Beetroot and Warm Goat's Cheese Salad with a White Balsamic and Green Olive Oil Dressing



Third Course

Parisian Gnocchi with Herb Oil, Courgettes, Mushrooms and slow Roasted Tomatoes and Parmesan

Hot Smoked Trout with Asparagus, Thinly sliced New Potatoes and a Fontina Cheese Sauce

Smoked Mussel Risotto with a Saffron Sauce

Chilli and Garlic Prawns on a Sweetcorn Broth with Crispy Onions

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Main Course

Thinly Sliced Fillet, served with Mushroom and Port Sauce, New Dill Potatoes and a Garden Vegetable Poëllée

Slow Roasted Pork Belly with Caramelised Apples served on Polenta Fingers

Slow Roasted Lamb with Lemon Cream, Potato Gratin and Garlic Beans

Deboned stuffed Chicken with Cauliflower Puree, Honeyed Carrots and Fine beans

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Dessert

Decadent Chocolate Tart served with Crème Fraiche

Strawberry and Mint Eton Mess

French Baked Cheesecake with Fresh Fruit