



SET MENU 3

Vegetarian **N** Nuts **S** Sesame **H** Hot

CHOICE OF STARTER

SPICY SALMON & PRAWN FASHION SANDWICH **H**

Salmon, prawn, spring onions, seven spice, caviar

DYNAMITE CHICKEN **S H**

Chicken cubes, spicy sweet & sour sauce, crispy onions, sesame seeds, spring onions, cucumber spaghetti

POACHED PEAR SALAD **N**

Mixed lettuce, wild rocket, white wine poached pears, goats' cheese, candied walnuts, orange segments, orange dressing

WILD MUSHROOM TART **N**

Medley of mushrooms, basil pesto, golden puff pastry, onion puree, crispy onions

MUSHROOM & BILTONG SOUP

Creamy biltong infused mushroom soup, fried biltong, toast

PALATE CLEANSER



CHOICE OF MAIN COURSE

CHICKEN PESTO PASTA

Basil pesto, crumbled Danish feta, sundried tomatoes, penne pasta

FILLET BONE MARROW

250g Beef fillet served medium, mushroom puree, roasted bone marrow & garlic, potato fondant, roasted tomatoes, roasted onions, bordelaise sauce

NORWEGIAN SALMON

(recommended medium-rare)

Chive baby potatoes, fennel, beans and peas, minted pea puree, golden puff pastry round

LAMB LOIN CHOPS

(125g x 3) Served medium, mint & garlic crushed baby potatoes, charred leeks, mint jus

BUTTERNUT RISOTTO

Roasted butternut, sundried tomatoes, wild rocket, basil & toasted pine nuts



CHOICE OF DESSERT

BLUEBERRY CHEESECAKE

Berry coulis, burnt blueberry compote, berry sorbet

PEAR & ALMOND TART **N**

Soft pears baked into a golden brown crust, vanilla bean ice cream, caramel sauce

