



Easter Lunch 2017

STARTERS

Mushroom and roasted onion risotto, olive oil foam, truffle sauce and pan fried wild mushrooms.

or

Warm home cured salmon carpaccio, marinated artichokes and chive and smoked butter sauce.

MAIN COURSES

Pan fried Kingklip, chervil potato puree, leek and tomato fricassee, prawn bisque sauce

or

Harissa lamb braised shoulder and cutlet, sultana-pine nut cous-cous, baby marrow spaghetti, pomegranate sauce and mint yoghurt.

DESSERTS

Traditional baked baklava, vanilla ice cream and Turkish delight and pistachio praline.

or

Bread and butter pudding with brandied sultanas and chocolate ice cream.

R450p.p. excluding gratuity