



CAPE POINT

VINEYARDS

Easter Sunday Lunch Menu 2019

Starter

Smoked Franschoek Trout, pea puree, garden peas and beans,
lemon crème fraiche, fennel seed crackers

Main Course

Easter Lamb – Roast lamb cutlet, braised shoulder of lamb, fricassee of
summer vegetables with a feta, pine nut and mint crumble
and a red wine jus

Dessert

Foraging for eggs in the forest
Flavours and textures of chocolate, berries and pistachio.

Tea, coffee and mini Easter eggs

R500 per person incl. Gratuity.

R250 per child under 12 incl. Easter Egg Hunt at 2pm