

The Proprietors Menu

Freshly baked bread and herb butters

Starter

Chili cured salmon

Boiled baby potatoes, red onion, dill mayonnaise, fresh salad leaves

Or

Mozzarella and boerewors springrolls

Spicy sweet tomato chutney

Or

Lemon and prawn risotto fritters

Béarnaise sauce and grilled lemon

Or

Caesar Salad

Toasted Parmesan Brioche, boiled free range eggs, parmesan shavings and crisp fried capers

Main Course

All main courses served with vegetables to share on the table

Sautéed garden vegetables, Pap, tomato relish and cheese bake, Roasted butternut, smoked garlic potatoes

Peppered Rump Steak 350gr

Topped with Beef biltong and creamy gorgonzola sauce

Or

Ostrich medallions

Sautéed sweet potato and dried apricot, port and mint jus

Or

Grilled Line fish

Parmesan and thyme crumbs, dill vinaigrette

Or

Butter duck curry

Slow roasted midlands duck, creamy cashew nut butter curry sauce served with sambal, rice and roti

Or

Pan-fried halloumi layers

Roasted bell pepper, grill zucchini, sundried tomato pesto, rocket and lime salad

Dessert

Chocolate and cardamon tart

Orange pannacotta, crème anglaise, dark chocolate mousse

Or

Mixed berry and rose cheese cake

Meringue crumbles, mixed berry compote, red velvet sponge base

R425 per person

Included welcome drink

Festive crackers if required

Full pre-payment required to confirm the booking