

# HERITAGE DAY LUNCH

Created by Executive Chef Christo Pretorius / The 12 Apostles

## STARTERS

### **Marinated Tomato Bruschetta**

toasted olive ciabatta | marinated tomatoes | confit cherry tomatoes | goats curd | red onion jam

## MAINS

### **Sunday Roast**

*choose one of the following delicious roast options*

buttermilk fired chicken | southern style coleslaw

harissa roast leg of lamb | roast carrot puree | aubergine and fennel chutney | lamb demi glaze

roast beef fillet | mushroom sauce | cream spinach puree | crispy puff pastry

grilled sustainable line fish | apricot chutney glaze | sweet potato puree

garlic thyme and parmesan stuffed brown mushrooms | mushroom puree | chunky herb salsa

*served family style per table*

crispy hasselback potatoes with sour cream and chives | Chef Mike's Yorkshire pudding |

roast carrots with honey and sunflower seeds | warm broccoli, bacon and walnut salad |

roast butternut, feta and pumpkinseed salad with house dressing

## DESSERT

### **Naartjie and Caramelized White Chocolate Slice**

naartjie sponge | vanilla bean and naartjie crème | caramelized white chocolate mousse |