



Mother's Day **LUNCH**

Let every Mother feel Special

12th May , Sunday

**STARTS AT 12PM
GARDEN TERRACE**

R445 PER PERSON.

R230 PER CHILD UNDER 11 YEARS OF AGE





BREAD

FRESH BAKED ARTISANAL BREADS SERVED WITH HUMMUS, CORIANDER PESTO, AND WHIPPED OLIVE BUTTER

SOUP

CARROT & CUMIN VELOUTÉ

COLD BUFFET

D.I.Y RAW SALAD SELECTION WITH FLAVOURED EXTRA VIRGIN OLIVE OIL

MEZZE OF MARINATED PEPPERS, AUBERGINE, ZUCCHINI, FENNEL, PARIS BROWN MUSHROOM BALSAMIC PICKLED RAINBOW BEETROOT, WALNUT CRUMBLE AND WILD ROCKET SALAD ROAST CHERRY TOMATOES, OLIVES, MARINATED FETA, GREEN BEAN AND PEARL BARLEY SALAD

SEAFOOD

AVOCADO & POACHED QUEEN PRAWN COCKTAIL

SMOKED TROUT, PICKLED FISH & MARINATED BLACK WEST COAST MUSSEL AND FENNEL

COLD MEAT

TRADITIONAL COLD MEAT PLATTER WITH IN HOUSE SMOKED CHICKEN, HOME CURED BEEF PASTRAMI, SPICY CHICKEN LIVER PATE SERVED WITH PICKLES, MUSTARDS, SMOKED TOMATO RELISH AND APPLE CHUTNEY

VINAIGRETTES – BALSAMIC, CLASSIC, CREAMY PEPPER

DIPS – TZATZIKI, CHILLI MAYO, TAPENADE

CARVERY

HERB CRUSTED BEEF SIRLOIN,

YORKSHIRE PUDDING AND HORSERADISH SAUCE

HOT BUFFET

HONEY & MUSTARD ROASTED CHICKEN

GRILLED LINE FISH, LEMON AND HERB BUTTER SAUCE

LAMB KORMA CURRY

FRAGRANT JASMINE RICE WITH ANISE AND CORIANDER

THYME & GARLIC ROAST POTATOES

BALSAMIC GLAZED ROAST BEETROOTS & TOASTED ALMONDS

SAFFRON INFUSED CAULIFLOWER GRATIN, SULTANA, PINE NUTS & PARSLEY

AUTUMN BABY VEGETABLES AND PARSLEY BUTTER

DESSERT

CHOCOLATE TART WITH CHANTILLY CREAM

APRICOT MALVA PUDDING & CUSTARD

VANILLA BEAN & CARAMEL CUPCAKES

SOUTH AFRICAN CHEESE SELECTION WITH PRESERVES AND CRACKERS

CARROT CAKE WITH CREAM CHEESE FROSTING

BAKED LEMON MERINGUE CHEESECAKE

SEASONAL FRUIT SALAD