

FATHERS DAY SUNDAY CARVERY BUFFET LUNCH

STARTER

Butternut, corn and spinach fritters with a plum sauce.

Spicy creamed butternut soup.

Smoked snoek paté - Home roasted brinjal paté.

Charred baby corns wrapped in bacon with chilli and peanut butter.

Saldanha Bay mussels steamed in white wine, parsley, cream and garlic.

MAIN COURSE

Crispy, stuffed, roasted Paarl Valley duck with cranberry jelly.

Roast prime rib of beef with horseradish sauce.

Grilled whole fillets of linefish of the day.

Our garden's rosemary-roasted potato wedges with olive oil.

Cauliflower cheese- Buttered peas and carrots – Yorkshire pudding.

DESSERT

Malva pudding with a Van der Hum cream custard.

Luxury bread and butter pudding.

Homemade, full cream, ice creams.

R345 PER PERSON