

# SUMMER LUNCH BUFFET

## STARTER

Home baked farm bread.

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Butternut, corn and spinach fritters with a plum sauce.

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Hout Bay harbour gamefish ceviche with appropriate dressings.

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Smoked snoek paté - Home roasted brinjal paté.

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

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

## MAIN COURSE

Crispy Paarl Valley duck and Roast rack of Calvinia lamb from our wood oven.

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Grilled whole fillets of linefish of the day.

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Our garden's rosemary-roasted potato wedges with sea salt.

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Grilled Cape vegetable platter with scrubbed herbs and Karoo olive oil.

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A selection of salads.

## DESSERT

Poached summer stone fruits in a sumptuous, spiced vanilla bean syrup.

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Salted chocolate caramel tart.

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Homemade, full cream ice creams.

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**R345 PER PERSON**