



Winter Weekend Dinner Special

- Starters -

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

or

Bistro snails with parsley, garlic and hazelnut butter.

Vintage avocado Ritz.

or

Cream of wild mushroom soup with truffle.

- Main Courses -

Springbok shanks with roasted apple, butternut and brandy.

or

Baby corn and sweet potato stew with coconut, lime and spinach.

Served with fragrant rice.

or

Signature roast lamb rack with beetroot, roasted onions, pear wedges and red wine sauce.

or

Signature roast loin of Kingklip with a lemon thyme and hazelnut crust.

Served on sautéed spinach and fennel-roasted tomatoes.

- Dessert -

Apple and blackberry crumble with lemon curd and fresh cream.

or

Traditional malva pudding with a Van der Hum custard.

or

Warm, soft centered dark chocolate pudding with raspberries.

or

Frozen rose-scented nougat with Mesopotamian fruits, pomegranate berries and pistachio nuts.

R250 PER PERSON