

MENU

Harvest table menu

Starters (please select two)

Mosbolletjie and Chicken liver mouse topped with parmesan shavings

or

Caramelised onion open tart served with micro greens

or

Sweet chicken wings with a creamy blue cheese sauce

or

Bone marrow with garlic butter Brushetta

or

Greek Lamb kebab flatbread served with a fresh yogurt sauce

or

Caprese tomato tarte tatin

or

Steamed boar pork buns

or

Springbok carpaccio and goats cheese salad

or

Rooibos poached pear and biltong salad

or

Melon Ball drizzled with lemon vinaigrette Salad

or

Chilled Beet, Lemon & Yogurt Soup

or

Butternut soup served with bacon bits, croutons and danish feta

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(please select two)

Slow cooked beef brisket ragu

or

Oxtail with port and dried fruits

or

Classic Spanish chicken

or

Chicken gordon bleu

or

Slow roast greek style lamb

or

Porchetta(Italian pork roast)

or

Maple glazed pork belly with pecan crumble

or

Beef wellington

(please select two)

Couscous, feta, peaches and pomegranate Salad

or

Classic Greek salad

or

Potato salad

or

Beet root, butternut, feta and rocket salad

or

Coleslaw

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(please select two)

Classic style corn bread

or

Sourdough garlic bread stuffed with fresh garlic, and Mozzarella cheese

or

Brioche and farmstyle butter

or

Crispy roasted potatoes

or

Aligot (L'Aubrac french dish made of cheese blended into mashed potatoes)

or

Seasoned basmati rice

(please select two)

Classic pumkin fritters

or

Asparagus tart

or

Spinach and ricotta lasagne

or

Roasted Mediterranean vegetables

or

Creamed spinach

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(please select two)

Tiramisu cheesecake

or

Roasted pineapple with baked sweet ricotta

or

Citrus infused malva pudding with custurd

or

Chocolate mousse with caramel sabayon and fresh cream

or

Pavlova with stonefruit and fresh cream

or

Lemon polenta cake with passion fruit cream

or

Classic peppermint crisp tart

or

Pecan chocolate brownies