



## Function set menu choices

### Starters

**Chicken and wild mushroom terrine**, tender vegetable salad, Asian mushrooms and hazelnut dressing

**Norwegian salmon gravadlax** with buckwheat blinis and crème fraiche

**Caramelised onion** and goats' cheese tart with a mesclun salad

**Butternut veloute with toasted almonds** with a bobotie truffle

**Belgian endive and pear salad** with candied walnuts, gorgonzola dressing and marinated beetroot

**Mushroom ravioli** with truffled pea puree and truffled gewürztraminer sauce

**Sweet corn veloute with** tempura prawn

**Salad of hamhock**, rosa tomato parmesan croutons and quail's egg...whole grain mustard vinaigrette

### Mains

**Grilled chicken breast** on a wild mushroom risotto with asparagus and brandy velouté

**Orange glazed fish of the day** with a herb, mussel risotto and fennel sauce

**De-boned lamb neck**, creamy barley, wilted spinach and sauce braisée

**Chalmar rib eye of beef** with oxtail crepinette, mushrooms, potato rosti and red wine jus

**Medallions of springbok loin** with potato fondant, braised red cabbage, baby onion and roasted pear jus

**Crispy duck leg cassoulet** with house sausage and pork belly

**Pan fried Norwegian salmon** with crushed potatoes, asparagus, chive beurre blanc and keta

**Selection of cape seafood** with bouillabaisse sauce

### Desserts

**New York style baked cheesecake** with bananas, salted caramel and banana chip

**Bitter sweet chocolate tart** with raspberry sorbet and crème vanilla

**Amarula crème brûlée** with chocolate ice cream... brandy snap

**Vanilla panna cotta** with burnt saffron oranges

**Sesame seed coconut parfait** with seasonal fruit and coriander espuma

**A selection of local cheeses** with preserves, lavache and water biscuits

**3 course = R280 p.p excluding gratuity**