

# SAMPLE MENUS

## AMUSE BOUCHE

Goat's cheese mousseline

Curried lentil pâté



## STARTERS

Prawn ceviche

chorizo | citrus | roasted baby apple | fig puree

OR

Camembert

paw paw | grilled baby butternut | green olive

OR

Hickory smoked chicken

roast onion | hazelnut hummus | strawberry dressing



Sorbet



## MAIN COURSE

Beef fillet

forest mushroom | semolina gnocchi | merlot sauce

OR

Norwegian Salmon

baby carrot | Dauphine potato | passion fruit cream sauce

OR

Kudu loin

parsnip puree | crumbed artichoke | gooseberry anise sauce

OR

Blue cheese & onion tart

Dauphine potato | baby corn | red cabbage sauce



## DESSERT

Raspberry clafoutis

liquarice & mint cremeux | raspberry honey comb

OR

White chocolate mousse

grilled peach | meringue chard | rooibos custard



Kindly notify the service staff of any food allergies