



**R275
SET MENU**

Starters

Local Salad

Mixed greens, feta, cucumber and local dressing

Beef Carpaccio

with parmesan shavings and rocket

Chicken Liver Stack

Piquant sauce; layered with potato chips

Homemade Spring Rolls

Selection of prawn and feta & bobotie with piquant dipping sauce

**Starters served
in the centre of
the table**

Mains

Grilled Grainfed Rump or Sirloin

250 g rubbed and butter brushed, served with herb butter and a marrow bone

or

Chicken Breast

Served with a red wine vinegar reduction,
sweet chilli jam and basil pesto

or

Brisket

Slow cooked, served on mash with beef jus

or

Couscous and Vegetable Medley

Seasonal vegetables with couscous and tomato & pepper relish (Vegan)

**Selection of sides
served in the centre
of the table**

Desserts

Homemade Malva Pudding

Served with homemade custard and vanilla Amarula