

<b><u>CANAPES: SELECT 4:</u></b>	
Tomato and mozzarella tart	
Cheese straws	
Pumpkin spoom, sage and pine nuts	
Mushroom and parmesan Bruschetta	
Smoked trout croute, crème fraiche	
Braised lamb Kofta, imam bijaldi	
Fresh oyster and tomato water	
Springbok Tare Tare	
Fresh bread, oils and butter served Amuse Bouche ( Seasonal R20 PER PERSON)	
<b><u>FIRST COURSES: SELECT 1:</u></b>	
Sautéed Gnocchi, mushrooms, parmesan spoom	
Buffalo Ridge Mozzarella, "caprese", tomato spoom	
Chilled Asparagus Velouté, garlic and thyme ice cream	
Smoked and cured fish terrine, pickled vegetables, smoked fish croquette	
Roast Linefish, tomato risotto and olive	
Quail and mushroom terrine, sauce gribiche	
Potato Soup, oxtail jam, chives	
Crisp Ham Hock, organic beetroot	
<b><u>MAIN COURSES: SELECT 2:</u></b>	
Roast Line Fish, olive oil pomme puree and gremolata	
Confit Lamb Shoulder, risotto bianco, roots	
Entrecote, asparagus, sauce forristiere	
Crown Roast Chicken, gnocchi, spring vegetables	
Crisp pork belly, sweet onion puree, glazed turnips , raisen Jus	
<b><u>DESSERTS: SELECT 1:</u></b>	
Assiette of Chocolate: Torte, Royaltine, sorbet and mousse	
Vanilla Panna Cotta, plum, plum sorbet	
Crème caramel, citrus, citrus ice cream	
Malva Pudding, crème anglais, caramel ice cream	
Summer fruit soup, fromage blanc sorbet	