



## **Valentine Menu 2026**

### **Artistic Bread**

Rosemary & Garlic pull apart bread to share

### **Amuse-bouche**

Taste of the baron- Biltong spiced chakalaka pap tert served with sweet potato crisps

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## **STARTER**

### **Shared starter**

2 Slithers of salmon terrine, Mixed veg fritters, 2 lamb koftas served with toasted baquette slices, tsatsiki, humus& sheba sauce

**Or**

### **Individual plated starter**

Smoked salmon terrine served with tartar sauce and twisted lemon slice

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## **MAIN COURSE**

### **FOR 2 Sharing**

Finger licking for two-6 half shell mussels in garlic butter sauce, char-grilled 4 queen prawns, 6 riblets,4 peri-peri baron wings & a wors pinwheel served with Parmesan Mesh potato, Roasted butternut & spinach

**Or**

Grilled Salmon with garlic prawn butter sauce served with vegetable rice & roasted butternut and Spinach

**Or**

200g Beef fillet with Madagascan peppercorn sauce served with parmesan mesh potato, butternut and creamed spinach

**Or**

Basil and parmesan linguini served with wilted asparagus and roasted citrus beetroot

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## **DESSERT**

### **FOR 2 Sharing**

Lover's Boat- Boozy peppermint Italian kisses, mini red velvet & Chocolate cake squares, Fresh strawberries & crème Chantilly, salted caramel & almond praline, berry coulis

**Or**

### **Plated Dessert**

Greek yoghurt& lemon panna cotta with berry bliss served in a chocolate dome