

Easter Set Menu



Starter

SOUP OF THE DAY

Vegetable soup of the day, topped with croutons
Or

SALT AND PEPPER CALAMARI

Deep fried calamari tubes seasoned with crushed black pepper and coarse salt
Served with onion and lentil basmati rice and lemon or garlic butter
Or

Main Course

SLOW ROASTED LAMB SHANK

In red wine, rosemary and garlic with vegetables and creamed mashed potato
Or

HALF GRILLED CHICKEN

Marinated and flame grilled basted with either BBQ or Prego Peri-Peri
And served with a choice of one side
Or

FILLET

200g beef fillet steak grilled to your liking, served with Madagascar pepper sauce
grilled seasonal veggies and baked potato
Or

SPINACH AND FETA TORTELLINI (V)

Pasta parcels, stuffed with spinach & feta cheese, cooked in a tomato herb & cream
sauce

Dessert

MALVA PUDDING

Malva pudding made the traditional way using butter, fresh cream, apricot jam
and a rich toffee sauce. Served warm with a crème anglaise or ice cream
Or

AMARULA CRÈME BRÛLÉE

Silky smooth Amarula custard uncased underneath crispy caramelized sugar,
Pure indulgence

Menu includes complimentary glass of wine or bubbly.

