



DINNER MENU

STARTER

Ostrich tataki served with pickled beetroot carpaccio, goats' cheese, and a honey mustard dressing

Or

Curried cauliflower and lentil velouté served with a sesame oil

MAIN COURSE

Beef fillet served fondant potato, butternut puree, grilled asparagus, cinnamon mushrooms, cherry tomatoes and a whole grain mustard jus

Or

Kudu loin served with a sweet potato mash, cranberry puree, buttered baby spinach, young carrots, grilled and a port infused jus

Or

Mushroom stroganoff served with grilled baby leeks, saffron basmati rice and parmesan shavings

DESSERT

Spiced white chocolate cheese cake

Or

South African cheese plate with preserves

