



Set menu 2: R235

Starters

Venison carpaccio with rocket and pecorino

Spinach and feta stuffed mushrooms

Poached snail in garlic sauce on a fresh ciabatta

Main course

Grilled west coast sole served with creamy chardonnay sauce

Rump steak 300g with mushroom sauce

Ostrich fillet with pepper sauce and toasted almonds

Potato wedges

Fresh seasonal vegetables

Dessert

Homemade chocolate mousse ice cream

Baked cheesecake with berry compote and topped with cream

Frangelico & Kahlua chocolate Don Pedro

Cheese board crackers and pickles

Malva pudding and vanilla custard

Pancakes with berry coulis & cream Chantilly

Vanilla crème brûlée

Ice cream & hot choc sauce