

EASTER SUNDAY LUNCH MENU

R725 PER PERSON

COLD SELECTION TO START

Mediterranean cous cous salad Bruschetta pasta salad Watermelon, feta and mint salad Caesar salad

Marinated cherry tomatoes, baby marrow and oven roasted eggplant in herbs and olive oil with roasted and marinated skinless peppers Pickled fish

Tapenade, basil pesto and sundried tomato pesto
Individual salad items

ANTIPASTI

Brie, mixed nuts and honey
Parmesan, goat's cheese, blue cheese,
Karoo crumble
With preserved figs, roasted nuts and crackers

BREADS

Grissini, Focaccia, Large pretzel, small pretzel, ciabatta, cocktail assorted, grilled pitas, toasted rotis, hot cross buns

COLD MEATS AND DIPS

Gypsy ham, smoked chicken, beef pastrami, salami, chorizo

HOT CARVERY

Sirloin Roast lamb leg Yorkshire pudding Sauces

Mushroom sauce, pepper sauce, red wine jus Cranberry jelly, mint jelly, apple sauce

HOT SELECTION

Farm style new potatoes
Pilaf Basmati
3 cheese Mac & cheese
Roast butternut/ Creamed Spinach
Braised Ox-Tail in tomato & Port
Butter chicken curry
Stuffed Pork shoulder
Kabeljou with lemon butter

ASSORTED MINI DESSERTS

Fresh Sliced Fruit Platter
Mini milk tarts
Hazelnut eclairs
Bouche de noel
Tiramisu
Malva pudding
Mini Rainbow cupcakes

CREPE SUZETTE STATION

Orange segments, orange liquor, Vanilla ice cream

CAKES

Chocolate mousse cake Hungarian coffee cake