



Menu

SALADS

GREEK SALAD (V)

EXOTIC CRISPY GREENS, FETA, ROCKET, SHOOTS, TOMATO, PEPPERS, WHOLEGRAIN MUSTARD DRESSING

SLOW BOILED BEETROOT SALAD (V)

JULIANNE APPLE, BALSAMIC REDUCTION

GERMAN POTATO SALAD (V)

CAPERS, GHERKINS, PARSLEY, BOILED EGG, WHOLE GRAIN MUSTARD DRESSING

FARFALLE PASTA SALAD (V)

ROASTED ROOT VEGETABLES, CALAMATA OLIVES, BABY TOMATO, BASIL PESTO VINAIGRETTE

MAINS

SLOW ROASTED KAROO LEG OF LAMB

MARINATED WITH FRESH THYME, DIJON MUSTARD, GARLIC, MADAGASCAN PEPPER CREAM GRAVY, ROAST POTATOES

DURBAN'S BRAISED MUTTON CURRY

BRAISED WITH DURBAN'S FINEST SPICES, PICKLES, SAMBALS, POPPADUM'S, RICE

ROASTED CORN FED CHICKEN

RUBBED WITH, CAJUN, FRESH THYME, AND GARLIC

AGED BEEF TENDERLOIN

BASTED WITH HORSE RADISH SAUCE, BLACK PEPPER, YORKSHIRE PUDDING, PORT WINE JUS

OUR SIGNATURE BUTTER CHICKEN CURRY

SAFFRON, CORIANDER, COCONUT CREAM VELOUTE, ROTIS, NAAN

ASIAN MASTER STOCK GLAZED LAMB RIBS

MARINATED WITH MINT AND GARLIC

HONEY AND BROWN SUGAR GLAZED GAMMON

BIGARADE JUS, HOMEMADE APPLE SAUCE

TRADITIONAL SAVOURY PAP

GRILLED HAKE FILLET

LEMON CAPER, VELOUTE

PENNE PASTA BAKE (V)

ROASTED ROOT VEGETABLES, TOMATO PASSATA, BASIL PESTO, PARMESAN CHEESE GRATIN

STEAMED SEASONAL VEGETABLES (V)

GLAZED WITH HERBED BUTTER

ROASTED POTATO (V)

RUBBED WITH SEA SALT AND FRESH THYME

CREPES FORESTIER (V)

MIDLANDS DATE & MUSHROOM RAGOUT, BLUE CHEESE GRATIN

DESSERTS

MALVA PUDDING

CARAMEL SAUCE

BAKED LEMON CHEESECAKE

VANILLA BEAN ICE CREAM

FRUIT SALAD

PASSION FRUIT PUREE

FRESH FRUIT & MILK TARTLET, LINDT CHOCOLATE MOUSSE

CHRISTMAS MINCE PIES