



Mother's Day Menu

9 MAY 2021

STARTER

Seared Norwegian Salmon on a fennel and cucumber salad and a burre blanc sauce

Crispy Tomato tart ta tin on a cream cheese, herb and roast vegetable tian. Served with an oregano-olive dressing (vegetarian option)

MAINS

200g Beef Steak with Mediterranean herbs, olive pomme pure, sauteed green beans and a Rhebok pinotage-thyme jus

Herb Crusted Aubergine steaks with olive pomme pure, sauteed green beans (vegetarian option)

DESSERTS

Ginger date pudding with salted caramel and vanilla cream Anglaise.

