



LANZERAC

1692



Mother's Day

Lunch Menu

Starter

FIOR DI LATTE MOUSSE

salt baked beets, basil gel, pickled butternut, balsamic seeds, basil tapioca crackers

Soup Course

CREAMED ASPARAGUS

confit salmon flakes, pickled leeks, lemon cured mustard seeds

Platters to the Table

HONEY, THYME & LEMON ROASTED CHICKEN

KINGKLIP, PRAWN & MUSSEL CURRY

SLOW BRAISED LAMB, POMEGRANATES, WILD GARLIC, FLORAL HERBS

*saffron rice, lentils, with buttered cashews & red onion
smashed griddled zucchini, tahini, soya pumpkin seeds, lemon olives
parsnip fritters, harissa mint yoghurt
rainbow carrots, spiced orange glaze carrot top pesto
baked sweet potato, cinnamon, rosemary, chardonnay poached onions*

Desserts to the Table

red velvet cupcakes, cream cheese, rose macaroon
strawberry mousse paris-brest, strawberry crunch
white chocolate & lemon curd roulade, chocolate pearls
amarula cheesecake, cinnamon gel, candied apple
honey & lavender truffles