



LANZERAC  
1692



# Easter Lunch

*Menu*

## On Arrival

african fabergé eggs with caviar & truffle brioche toast



## Sharing Table

smoked salmon, herb & asparagus terrine, earl grey poached cucumber, salt cured yolks  
shaved prosciutto, melon, feta and rocket salad, pickled strawberries, pecan nuts  
minted zucchini & red onion quiche, goats' cheese, pear, herbs, cured mustard  
pickled fish stuffed butternut vetkoeks, brandied apricot & rosemary butter



## Main Platters to the Table

whole roast poussin with herbs lemon, honey and garlic  
venison & stone fruit pot pie with a smoking bone marrow  
capetonian paella with snoek, mussels, spiced prawns & calamari

### Served with

*cauliflower textures, labneh, curried chickpeas, balsamic seed crunch  
whole fire roasted leeks topped with green pepper romanesco & almonds  
hasselback potatoes, citrus mustard glaze, maple bacon jam, sour cream & chives  
ginger roast carrots, carrot top pesto, pinotage soaked onions*



## Dessert & Candy Table

colourful hot cross doughnut bites  
strawberry & pistachio battenberg  
mini carrot cakes with cream cheese frosting  
pumpkin spiced cheesecakes  
bunny macaroons, salted caramel cookies  
large layered chocolate truffle fudge cake  
phyllo milk tart nests, peppermint tart glasses