



## *Easter Lunch Menu*

### *Starters*

#### ASPARAGUS & PARMESAN TART

*soft poached egg, mustard béarnaise, carrot salad, edible flowers*

### *Soup Course*

#### SMOKED SNOEK & CAULIFLOWER CHOWDER

*pickled hake, red onion crisps, hazelnut, grapefruit cream*

## *Roast Meat Platter to the Table*

#### SLOW ROAST BEEF, GRILLED LAMB CUTLETS, BBQ SKAAPSTARTJIES &

#### CHICKEN PIECES IN APRICOT WHISKY JAM

*rosemary & raspberry jus, caramelized onions, lemon herb aioli*

ALL MAINS SERVED WITH A MÉLANGE OF SEASONAL SIDES TO THE TABLE,  
INSPIRED BY OUR LOCAL PRODUCERS

## *Easter Sweet Table*

*chocolate easter eggs, candy, marshmallow jars  
carrot top, orange & walnut cup cakes  
lemon meringue tartlets, rainbow macaroons  
bunny tail doughnut in caramel chocolate dip  
crème brûlée cups, raspberry butter, chocolate nest  
baked cheesecakes, candied carrot, brownie soil  
chocolate egg shells, strawberry mousse, berries, pistachio  
dark chocolate & candy egg shell brownies*

