



LANZERAC

1692



Heritage Day

Long Table Dinner

On Arrival

chilled saldanha bay oysters

Sharing Starter

braaied snoek pate, mosbolletjie, kumquat preserve
seared tuna, coconut cream, flaked anchovy bokkom,
poached cucumber, dill oil
venison tartare, cured egg yolk, mushroom goats' cream,
soya emulsion, puffed sorghum
beetroot tarte tartin, garden salad, shaved huguenot,
slow roast tomatoes, balsamic dressing
lamb salt rib bonbons, caramelized aubergine cream,
pinenuts, pickled red pepper

Mains to the Table

marinated beef fillet off the braai,
smoked bone marrow, onion textures
springbok shank & stone scone pie, rosemary jus
mussel, prawn & kingklip potjie, herb & cheese
roosterkoeke, biltong dust
pinotage salt new potatoes cooked in duck fat
pampoen poffertjies, fynbos & verjuice salted caramel
flamed cauliflower, parmesan sauce, jalapeno romesco
vibrant roast carrot salad with fynbos & honey vinaigrette,
seed granola

Dessert Table

milk tart fancy eclairs, white chocolate, cinnamon
dark chocolate ganache slice, candied hazelnut
rooibos cheesecakes, roast peach gel, edible flowers
dadel vingers, koeksusters, macaroons
malva pudding cupcakes, amarula fudge, vanilla mousse
sago pudding cups with vanilla tonka bean custard