



MOTHER'S DAY

Menu

Assorted home baked artisan breads
Organic farm spreads & butters

An array of fresh welcome canapes

Herbal smoked Atlantic butter fish profiter rolls
Trio of fresh mushroom terrine
Afro Asia chicken drumlet

SALADS

Deconstructed organic salad | V

A union of lettuce, cherry tomatoes, cucumbers, mixed sweet peppers, onions, orange segments
Calamata olives, feta cheese, carrots, beetroot

Avocado salad | V VG GF DF

An amalgamation of avocado, seasonal greens & a light virgin oil

Artichoke salad | V VG GF DF

Slightly well tossed charred carrots, string beans, shallots & artichokes

MAIN COURSE | V

Thyme roasted new potatoes
Banana mini bilin
Al dente pesto farfalle
Fresh mixed grilled and sautéed Midgard vegetables
Garlic cream spinach

CARVERY

Rosemary garlic infused slow roasted leg of lamb

Well baked golden spicy Turkish lentil lasagna
Swakopmund citrus whole grilled kabeljou
Portuguese juicy succulent roasted chicken
Traditional braised organic tender ox-tail
Mushroom & pepper sauce

DESSERT (SWEET TRAILS) | V VG GF DF

Chilled seasonal fruit skewers
Blueberry cheese cake
Death by chocolate slices
Assorted ice cream of the day
Brandy chocolate truffles

V Vegetarian VG Vegan
GF Gluten-free DF Dairy-free

N\$495.00 pp

