

MOTHER'S DAY MENU

12 May 2024 | R690 per person



beetroot ravioli, goat's cheese mousse, heritage baby beets, strawberry coulis,
thyme & ginger gel, parsley oil

or

seared tuna, arugula, mushroom duxelles, olive tapenade, seaweed aioli,
orange & lime dressing

or

slow braised oxtail medallions, onion soubise, mini pumpkin and pearl barley spring rolls,
toasted pumpkin seeds

or

langbaken sunset & pomegranate salad, mixed baby heirloom tomato, fig preserve,
marinated calamata olives, mixed baby salad leaves, mustard dressing, extra virgin olive oil



chicken ballotine, chestnut & mushroom fuff, cauliflower puree, crispy pomme-anna,
wilted spinach, chicken jus

or

herb crusted rack of lamb, cardamom & orange poached carrots,
rosemary infused red wine jus

or

pan-fried line fish, salt & vinegar gnocchi, poached baby tomatoes, braised fennel,
lemon beurre blanc

or

chickpea & vegetable curry, jeera basmati rice, pineapple chutney, preserved lemon,
cumin paratha



deconstructed carrot cake, carrot cremeux, poach pineapple, candied walnuts,
cream cheese cremoso, sour cream sorbet

or

le framboisier, confit framboise, vanilla light cream, biscuit,
whipped white chocolate ganache, framboise sorbet

or

malva, crème anglaise, macerated berries, artemisia ice cream

or

petite fromage, blue cheese mousse, carrot dusted goats cheese, gruberg,
red wine poached grapes, lavender savoury biscuit