RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

Springbok Carpaccio
Gluten-free - Vegan (by request)
With rocket, beetroot carpaccio, brinjal (aubergine) crisps and chopped olives

Chicken Liver Paté
Gluten-free (by request)
Smooth paté, flavoured with mushrooms and brandy; brown toast and onion confit

Spiced Pear and Warm Goat's Cheese Salad
Gluten-free - Vegetarian - Vegan (by request)
Chilled spiced roasted pears, filled with goat's cheese on a bed of crisp lettuce and pecan nuts

*****

Chicken and Prawn Mother-In-Law Curry
Gluten-free
On-the-bone chicken alongside (optional) Mozambican prawns, with rice and a range of sambals

Beef Stroganoff
Gluten-free
Strips of tender rump steak in a mildly spicy cream and mushroom sauce, served with rice

Butternut and Chickpea Curry
Gluten-free and Vegan
A mild spicy home-grown recipe with delicious flavours

*****

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian - Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

Rissington Brown Mushroom and Biltong Soup
Vegan (by request)
Rich and boozy with grated Beef Biltong

Chickpea and Butter Bean Paté
Gluten-free and Vegan
Tasty light creamy smooth paté served with brown toast and a side dish of chilli beans

Niçoise Salad
Gluten-free
With celery, beans, boiled eggs, anchovies and with smoked trout instead of the tuna

******

Crumbed Fillet of Beef
Gluten-free (by request)
A 220g fillet steak, lightly crumbed with a hint of garlic and rosemary. Vegetables and gratin potatoes. Pepper, mushroom or mustard sauce, served separately.

Rissington Lamb Curry
Off-the bone lamb in a rich curry, served with rice and sambals

Vegetable Vermouth Pasta
Vegetarian – Gluten-free or Vegan pasta by request
Fusilli topped with julienne vegetables, black olives and mange-tout, garlic and a dash of Martini

******

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

Butternut Soup
Gluten-free and Vegan
A warming, filling rich traditional South African soup

Baked Thyme Cherry Tomatoes
Gluten-free (by request) – Vegetarian
Deceptively delicious, with sun-dried tomato pesto and cream toasted baguette slices

Rocket, Roast Beef and Blue Cheese Salad
Slices of rare beef fillet with crisp lettuce, rocket, peppadews, red onion, sundried tomato, topped with crumbled blue cheese

*****

Chunky Vegetable Curry
Gluten-free and Vegan
Spicy but mild curry of chunky vegetables, piled with fresh coriander and served with rice

Lamb Tagine
Gluten-free
A Moroccan aromatic tagine, served with cucumber raita, rice and a selection of sambals

Gertrude's Smoked Trout and Fennel Penne Pasta
Gluten-free pasta by request
Creamy, lovely, flavoured with dill

*****

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian - Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

Vichyssoise
Gluten-free and Vegan
A mild chilled potato and onion soup

Cape Malay Beef Bobotie Samoosas
Lightly spiced and curried beef mince in pastry triangles with side-dishes of spicy Harissa relish and Rissington banana chutney.

Avocado Rissington
Gluten-free and Vegan
Filled with a stir-fry of leeks and mushrooms in soy sauce

*****

Braised Pork Chops
Two deboned pork chops braised in soy sauce and sherry with fresh ginger and garlic, with mash

Chicken and Cashew Stir-Fry
Gluten-free
A fresh-tasting stir-fry served with Basmati rice

Red Lentil and Ginger Curry
Gluten-free and Vegan
A wonderful mildly-spicy home-grown recipe with delicious flavours

*****

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

West African Sweet Potato and Peanut Soup
Gluten-free and Vegan
Mild, spicy West-African-inspired, with sweet potatoes, peanuts and tomatoes

Smoked Trout and Kachumbari Salad
Gluten-free
Strips of local Sabie smoked trout served with a zingy fresh East African tomato and red onion salad and a dollop of crème fraiche

Snails in a Fondue Sauce
Half a dozen plump snails swimming – not literally, they are dead – in Gruyère and white wine

*****

Asparagus and Green Bean Stir-Fry
Gluten-free and Vegan
A crispy stir-fry with a coriander and bean sauce served with rice

Coq au Vin
Gluten-free
French-style chicken, onions and mushrooms casseroled in wine and served with Basmati rice

Steak Tartare
Gluten-free
Raw top-quality minced beef rump topped with a raw egg yolk, served with side-salad, chips and a variety of possible additions for you to mix in. Note that this dish is designed to be eaten uncooked.

*****

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

Carrot and Ginger Soup
Gluten-free and Vegan
Rich and mildly spicy

Chicken and Cashew Salad
Gluten-free
Strips of chicken in sesame seeds with a fresh crispy green salad topped with toasted Mozambican cashews and served with a homemade cream mustard dressing

Chilled Asparagus
Gluten-free and Vegan
Fresh green asparagus in an orange and mustard sauce

*****

Mushroom Stir-fry
Vegan
Brown, white, oyster and exotic mushrooms with thyme and rosemary in soy sauce, served with rice

Crumbed Fillet of Beef
Gluten-free (by request)
A 220g fillet steak, lightly crumbed with a hint of garlic and rosemary. Vegetables and gratin potatoes. Pepper, mushroom or mustard sauce, served separately.

Lambs' Kidneys Shiraz
Gluten-free
Casseroled in sherry with mushrooms and nibbed almonds, served with mash

*****

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

Onion and Camembert Soup
Gluten-free and Vegetarian
A variation on an old French favourite

Beetroot Falafel with Chilli Beans
Gluten-free and Vegan
Served with a small salad and cashew cream. Really good.

Smoked Trout Cheesecake
Vegetarian
Creamy and tasty, topped with diced tomatoes

*****

Ostrich Stir-fry
Gluten-free
Strips of ostrich steak, stir-fried in port with (very) mild chillis, served with basmati rice

Baked Linefish of the Day
Gluten-free
With topped with lemon and dill, served with mashed potatoes and peas

Gertrude's Magnificent Vegetable Parcels
Vegetarian – Vegan version by request (please discuss)
Julienne vegetables with feta and basil in a giant spring roll, served with a garden salad and a spicy harissa on the side.

*****

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian - Vegan by request
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R410 2-course R315

Corn Chowder Soup
Gluten-free
Thick and filling with peas and chunky bacon

Smoked Trout Ceviche
Gluten-free
Served with a small side salad

Anchovy Mushrooms
Gluten-free and vegetarian
A popular savoury, anchovies in dollops of dill sour cream, served on brown toast

*****

Rack of Lamb
Three grilled lamb cutlets with a Rosemary Red Wine Sauce, served with Gratin Potatoes

Chicken Lasagne
Layered with a creamy onions, mushrooms and peppers in a white sauce

Onion and Parmesan Rösti
Gluten-free and Vegetarian
Layered potato and onion, sun-dried tomato sauce and parmesan, served with julienne vegetables

*****

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues
Gluten-free – Vegetarian - Vegan by request
Fresh fruits and berries topped with whipped cream and a strawberry coulis

RISSINGTON Inn

Relax. Revive. Remember.

Terrace Menu

Available from 11am to 5pm

Beef steak and Chips (R210) – pan-fried 220g fillet (allow 20 minutes to prepare) **Gluten-free**

Rissington Cheese Burger and Chips (R125) – with our own homemade basting sauce, on a white roll **Gluten-free (except roll)**

Quarter Chicken (R110) or Half Chicken (R180) NB 30-minute preparation time - Peri-Peri or Lemon and Herb; served with chips **Gluten-free**

Sticky Chicken Wings (R100/R135) NB 30-minute preparation time – four/six wings per serving; served with chips **Gluten-free**

Spicy Peri-Peri Chicken Livers (R90) – served with crusty bread roll **Gluten-free (except bread)**

Drakensberg Smoked Trout (R150) Locally-sourced smoked trout served with capers and a small side-salad **Gluten-free**

The Chef's Garden Salad of the Day (R125) - Ask for details or make your suggestions
Gluten-free / Vegetarian / Vegan (by request)

Spaghetti Bolognese (R150)

Spaghetti Napolitana (R145)
Gluten-free (by request) / Vegetarian / Vegan (by request)

Spinach, Butternut and Feta Lasagne (R150) **Vegetarian**
Served with a green salad and topped with black olives

Beef Lasagne (R150)
Delicious rich mince with a Béchamel sauce, served with a garden salad

A Home-made Pizza (R125) **Gluten-free / Vegetarian and Vegan (by request)**
Choose from:
The Basic: Margherita with Cheese, Onions and Tomato
The Beefy: Beef Mince, Spicy Peppers and Mushrooms
The Barak: Hawaiian with Chicken, Ham, Mushrooms and Pineapple

Selection of Plain or Toasted Sandwiches (R95)
Cheese, Ham and Tomato; Rare Roast Beef, Sun-dried Tomato and Horseradish; Chicken Mayonnaise with bacon and mushrooms; Bacon and Banana with Curry Mayonnaise; Smoked Trout, Sour Cream and Horseradish; Avocado (in season) and Bacon
We are happy for you to come up with your own sandwich filling suggestions

Tea & Scones (R120)
Freshly home baked scones served with strawberry jam and cream
Served with a selection of teas or filter coffee

RISSINGTON Inn

Relax. Revive. Remember.

Breakfast Menu

R310 (if not included in your accommodation rate)

A Range of **Breakfast Cereals. (Porridge Oats** may be ordered from the kitchen)

Today's **Fresh Fruit** **Fruit Juice** – Orange, Apple, Cranberry or Mango Juice

Individual Fruit and Plain Yoghurts **Quiches, Patés, Cold Meats, Bobotie**

Toast and Scones *with a selection of locally-produced Jams and Preserves*

Tea Selection, Filter Coffee, **Espresso** (not Cappuccino), **Hot Chocolate** or **Milo**.

COOKED BREAKFASTS – please order from the following:

The Fry-Up
Gluten-free (by request) / Vegetarian (by request)

Your choice of scrambled, fried, poached or boiled eggs with all or some of the following: bacon, tomato, pork sausage, mushrooms, onions, fried banana, boerewors.

Your Own Omelette
Gluten-free - Vegetarian (by request)

Choose your filling, and we shall aim to provide

Popeye's Omelette
Gluten-free - Vegetarian

Creamy spinach, feta cheese and avocado (in season)

Scrambled Egg and Smoked Trout
Gluten-free (by request)

Served on brown or white toast

Creamy Chakalaka on Toast
Gluten-free (by request) - Vegetarian and Vegan (by request)

South African speciality: onion, peppers and tomato salsa. Add a fried egg?

Curried Breakfast Beans with Lentils, Ginger and Coconut Milk
Gluten-free (by request) - Vegan

A mild but delicious East African breakfast, served on toast. Add a fried egg?

Scrambled Tofu, Chopped Basil, Aubergine, Onions and Turmeric
Gluten-free (by request) - Vegetarian – Vegan (by request)

Served on the toast of your choice

Good Morning! Goeie môre! Sawubona! Dumela! Xawani! Molo! Bonjour! Goedemorgen! Guten Morgen! Bom dia! ¡Buenos días! Buon giorno! God morgen! Bore da! शुभ प्रभात Maidin mhaith! 早上好Kia ora! صباح الخير Kalimera!

RISSINGTON Inn

Relax. Revive. Remember.

For the Young at Mealtimes

Rissington Cheese Burger and Chips (R125) – with our basting sauce, on a white roll
Gluten-free (except roll)

Bangers and Mash (R125) – pork sausages and mash served with fried onions

Loaded Chips (R80) – a pile of home-made chips topped with grilled cheddar cheese **Gluten-free**

Spaghetti Bolognese R150

Spaghetti Napolitana R145
Gluten-free (by request) / Vegetarian / Vegan (by request)

Spinach, Butternut and Feta Lasagne R150
Vegetarian
Served with a green salad and topped with black olives

Beef Lasagne R150
Delicious rich mince with a Béchamel sauce, served with a garden salad

Sticky Chicken Wings (R100/R135) NB 30-minute preparation time – four/six wings per serving served with chips **Gluten-free**

A Home-made Pizza R125
Gluten-free / Vegetarian and Vegan (by request)
Choose from:
The Basic: Margherita with Cheese, Onions and Tomato
The Beefy: Beef Mince, Spicy Peppers and Mushrooms
The Barak: Hawaiian with Chicken, Ham, Mushrooms and Pineapple

AND THEN ADD SOMETHING SWEET (all R90):

Banoffee Pie
Vegetarian
Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad
Gluten-free – Vegetarian – Vegan (with no ice cream)
Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse
Vegetarian (Vegan by request in advance)

Rissington Apple Pie
Vegetarian
An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Milk Shake *A variety of flavours – ask what we have*