

# RISSINGTON Inn

Relax. Revive. Remember.

## ***Table d'Hôte Dinner Menu***

**3-course R350 2-course R270**

### **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*

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## **Table d'Hôte Dinner Menu**

**3-course R350 2-course R270**

### **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*

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## **Table d'Hôte Dinner Menu**

**3-course R350 2-course R270**

### **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*

### **Chicken and Cashew Stir-Fry**

Gluten-free

*A fresh-tasting stir-fry served with Basmati rice*

### **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*

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## ***Table d'Hôte Dinner Menu***

**3-course R350 2-course R270**

### **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.*

### **Smoked Mackerel Fillet (Smoked Trout if Mackerel unavailable)**

Gluten-free

*Served with horseradish, a small side salad and a lime vinaigrette*

\*\*\*\*\*

### **Braised Pork Chops**

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

### **Lamb Tagine**

Gluten-free

*A Moroccan aromatic tagine, served with cucumber raita, rice and a selection of sambals*

### **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*

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## **Table d'Hôte Dinner Menu**

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### **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*

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## **Table d'Hôte Dinner Menu**

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### **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*

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## **Table d'Hôte Dinner Menu**

**3-course R350 2-course R270**

### **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*

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## ***Table d'Hôte Dinner Menu***

**3-course R350 2-course R270**

### **Corn Chowder Soup**

Gluten-free

*Thick and filling with peas and chunky bacon*

### **Grilled Aubergine**

Gluten-free and Vegetarian

*Slices of brinjal, topped with grilled onions, cheddar and tomatoes with thyme*

### **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*



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## **Table d'Hôte Dinner Menu**

**3-course R350 2-course R270**

### **Avocado à la King**

Gluten-free and Vegetarian

*A deliciously subtle mash of avocado with peppers, served on brown toast*

### **Moroccan No-Greens Salad**

Gluten-free and Vegetarian – Vegan (with no feta)

*Black olives, dates, figs, cashews and grated carrot in a delicious zesty lemon dressing, topped with our special brinjal (aubergine) chips and crumbled feta*

### **Trout Gravadlax**

Gluten-free

*Served with pineapple strips and a honey and mustard dill sauce*

\*\*\*\*\*

### **Beef Carbonade**

Gluten-free

*Beef in beer with mustard croutes, served with peas and rice*

### **Prawn Cakes**

*Mozambique-style prawn cakes served with a Niçoise Salad*

### **Aloo Matar**

Vegetarian – Vegan version by request (please discuss)

*A delicious Indian potato and pea curry with fresh coriander, served with rice and sambals*

\*\*\*\*\*

### **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*

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## **Table d'Hôte Dinner Menu**

**3-course R350 2-course R270**

### **Cauliflower and Blue Cheese Soup**

Gluten-free and Vegetarian

*A variation on an old French favourite*

### **Smoked Trout Ceviche**

Gluten-free

*Served with a small side salad*

### **Avocado Rissington**

Gluten-free and Vegan

*Filled with a stir-fry of leeks and mushrooms in soy sauce*

\*\*\*\*\*

### **Venison Casserole**

Gluten-free

*Venison in a rich stew*

### **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.*

### **Invisible Tomato Stew**

Gluten-free (option) – Vegan

*Creamy mushrooms and onions with garlic, marjoram and lime.  
You can't see the tomatoes but you can taste them.*

\*\*\*\*\*

### **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*

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## ***Terrace Menu***

*Available from 11am to 5pm*

**Beef steak and Chips (R190)** – pan-fried 220g fillet (allow 20 minutes to prepare) **Gluten-free**

**Rissington Cheese Burger and Chips (R110)** – with our own homemade basting sauce, on a white roll **Gluten-free (except roll)**

**Beef Liver and Onions with Mash (R110)** – served with cabbage **Gluten-free option available**

**Quarter Chicken (R100) or Half Chicken (R160) NB 30-minute preparation time** - Peri-Peri or Lemon and Herb; served with chips **Gluten-free**

**Sticky Chicken Wings (R90/R120) NB 30-minute preparation time** – four/six wings per serving; served with chips **Gluten-free**

**Spicy Peri-Peri Chicken Livers (R80)** – served with crusty bread roll **Gluten-free (except bread)**

**Drakensberg Smoked Trout (R135)** Locally-sourced smoked trout served with capers and a small side-salad **Gluten-free**

**The Chef's Garden Salad of the Day (R110)** - Ask for details or make your suggestions  
**Gluten-free / Vegetarian / Vegan (by request)**

**Spaghetti Bolognese (R135)**

**Spaghetti Napolitana (R130)**

**Gluten-free (by request) / Vegetarian / Vegan (by request)**

**Spinach, Butternut and Feta Lasagne (R135)**

**Vegetarian**

*Served with a green salad and topped with black olives*

**Beef Lasagne (R135)**

*Delicious rich mince with a Béchamel sauce, served with a garden salad*

**A Home-made Pizza R110**

**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 R85**

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**

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## Breakfast Menu

R280 (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! ལྷམ་ བྲམ་ཐཱ་ Maidin mhaith! 早上好Kia ora! صباح الخير Kalimera!

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## *For the Young at Mealtimes*

**Rissington Cheese Burger and Chips (R110)** – with our basting sauce, on a white roll  
Gluten-free (except roll)

**Bangers and Mash (R110)** – pork sausages and mash served with fried onions

**Loaded Chips (R70)** – a pile of home-made chips topped with grilled cheddar cheese **Gluten-free**

**Spaghetti Bolognese R135**

**Spaghetti Napolitana R130**

Gluten-free (by request) / Vegetarian / Vegan (by request)

**Spinach, Butternut and Feta Lasagne R135**

Vegetarian

*Served with a green salad and topped with black olives*

**Beef Lasagne R135**

*Delicious rich mince with a Béchamel sauce, served with a garden salad*

**Sticky Chicken Wings (R90/R120) NB 30-minute preparation time** – four/six wings per serving served with chips **Gluten-free**

**A Home-made Pizza R110**

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 R80):**

**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*