



DINNER MENU

STARTER

Moorish Oxtail Soup

served with freshly baked Bread

OR

Goats Cheese Tartlets

Herbed Goats Cheese, Confit Tomato and Caramelized Onions baked in a light Pastry
finished with a Citrus Crème and topped with organically homegrown Herbs

MAIN COURSE

Lesotho Highland Trout Fillets

served with Duck and Cherry Risotto, seasonal Vegetables and Red Wine Reduction

OR

Honey roasted Pork Belly

served with braised Cabbage, Pommes Puree, seasonal Vegetables and Apple and Brandy Jus

OR

Vegetarian Plate des Jour

Please ask your Waitress about our Vegetarian options for Today

DESSERT

Pecan Nut and Rosewater Parfait

served with Strawberry Meringues, White Chocolate Triangles and Orange Blossom Gel