



Dinner menu

Roasted Butter and Ginger Soup

Served with Freshly Baked or Steamed Bread

OR

Goats Cheese Tartlets

Herbed Goats Cheese Confit and Caramelised Onion baked in a Light Pastry Finished with a Citrus crème and topped with organically home-grown herbs

MAIN COURSE

Cider Roasted Pork Belly

Belly of pork slowly oven roasted in cider and spices served with sweet Potato Puree, a melange of sautéed seasonal Vegetables and finished off with an Apple & Cider sauce.

OR

Lesotho Highlands Trout

Trout from the Lesotho Highlands pan-fried to perfection and served together with Root Vegetable Mash, sautéed seasonal Vegetables and Beurre blanc

OR

Vegetarian Plate des Jour

Please ask your waiter/waitress for Today's Vegetarian Special

Roasted Tomato stuffed with a wild Mushrooms

Roasted Tomato stuffed with a wild Mushrooms Risottos served with a medley of stuffed vegetable topped with Mozzarella and grilled until just molten

DESSERT

Molten Chocolate Fondant

dark Chocolate Pudding with a molten soft Chocolate centre oozing out, served with
homemade spiced vanilla Ice Cream