



## **Dinner Menu**

**Day 1**

### **STARTERS**

#### **Creamy Potato and Leek Soup**

Served with Freshly Baked Bread

**Or**

#### **Creamy Peri-Peri Livers**

Fried Chicken Livers in a Creamy Peri-Peri Sauce

### **MAIN COURSES**

#### **Slow Braised Lamb Shank**

Slow Braised Lamb Shank in Red Wine & Vegetable Gravy

#### **Chicken Ballotine**

Grilled Chicken Breast Stuffed with Spinach & Feta. And a White Wine Sauce

### **Vegetarian Option**

#### **Pasta Verdi**

Cherry Tomatoes, Olives, Feta and Fresh basil. Tossed Together with Linguine and a Provençal Sauce

### **Palate Cleanser**

#### **Passion Fruit Sorbet**

### **DESSERTS**

#### **Decadent Pecan Pie**

Pecan Pie Slice Served with Whipped Cream

### **Side Dish**

**Seasonal Vegetables will be served in Phyllo Baskets. A Variety of Starches to be served by Waitron**



## **Dinner Menu**

### **Day 2**

#### **STARTER**

##### **Sweet Potato and Pear Soup**

Served With Freshly Baked Roll

##### **Beef Carpaccio**

Seasoned Fillet, Thinly sliced Served with Parmesan and a Olive Oil Drizzle.

#### **MAIN COURSE**

##### **Grilled Ostrich Fillet**

Grilled Ostrich Fillet Wrapped With Bacon Served With Cranberry and Red Wine Jus

##### **Lesotho Highlands Trout**

Pan Fried Trout Fillet Served With Lemon, Caper Butter Sauce

#### **Vegetarian Option**

##### **Vibrant Vegetable Bake**

Grilled Seasonal Vegetables Layered between Scalloped Potatoes in a White Wine Cheese Sauce. And a Side Salad.

#### **Palate Cleanser**

**Cherry Sorbets**

#### **DESSERT**

**Banana Banoffee Pie**

#### **Side Dish**

**Seasonal Vegetables served in a Phyllo Basket. A Variety of Starches to be served by Waitron**



## **Dinner Menu**

Day 3

### **STARTERS**

#### **Carrot & Orange Soup**

Served with Freshly Baked Signature Bread

#### **Trout Fish Cakes**

Homemade Fish Cake. Served with a Tasty Garlic Mayo Dip

### **MAIN COURSE**

#### **Leg of Pork**

Oven Roasted Pork. Served with Crackling & Apple Sauce

#### **Madagascar Peppered Beef Fillet**

Mature Grilled Fillet. Served with a Green Peppercorn Sauce

### **Vegetarian Option**

#### **Vegetable Quiché**

A Tasty Rosemary finished Quiche with Mozzarella Cheese baked individually, served with Roasted Butternut and Lentils.

### **Palate Cleanser**

Mango Margarita Sorbet

### **DESSERT**

Walnut Malva Pudding Stack & Custard

### **Side Dish**

**Seasonal Vegetables Served in a Phyllo Basket. A Variety of Starches to be served by Waitron**



## **Dinner Menu**

**Day 4**

### **STARTERS**

#### **Sweet Basil Infused Tomato Soup**

Served with Freshly Baked Roll

#### **Broccoli & Bacon Salad**

Combination of Broccoli, Mixed Roasted Nuts & Bacon, Lettuce, Raisins, and Croutons Tossed in Balsamic Reduction,

### **MAIN COURSE**

#### **Braised Ox-Tail**

Slow Braised Oxtail in Rich Red Wine Gravy. Served with Dumplings

#### **Flambé Duck a lOrange**

Duck Breast Flamed in Cointreau & Orange Segments

### **Vegetarian Option**

#### **Vegetable Korma**

Vegetables cooked in a Korma Curry Paste. Accompanied with Sambals and a Poppadum.

### **Palate Cleanser**

**Kiwi Sorbet**

### **DESSERT**

#### **Amaretto Trifle**

Individual Glass of Amaretto Soaked Sponge, Topped with Fruit, Jelly, Custard and Whipped Cream

### **Side Dish**

**Seasonal Vegetables Served in a Phyllo Basket. A Variety of Starches to be served by Waitron**



## **Dinner Menu**

**Day 5**

### **STARTERS**

#### **Vegetable Soup**

Served with Freshly Baked Bread

#### **Salad Nicoise**

Combination of Lettuce, Tomato, Green Beans, Olives, Anchovies and a Hard Boiled Egg. Dressed with Olive Oil

### **MAIN COURSE**

#### **Honey Mustard Chicken**

Pan Fried Chicken Medallion, Served with a Whole Grain Mustard & Honey Sauce

#### **Minted Lamb Rack**

Grilled Lamb Rack Served With Fresh Mint Sauce

### **Vegetarian Option**

#### **Sundried Tomato Pasta**

Sundried Tomatoes, Butternut, Sage & Haloumi Cheese, Pan fried in Olive Oil. Tossed with Penne Pasta

### **Palate Cleanser**

#### **Mango & Orange Sorbet**

### **DESSERTS**

#### **Lemon Meringue Cheese Cake**

### **Side Dish**

**Seasonal Vegetables Served in a Phyllo Basket. A Variety of Starches to be served by Waitron**



## **Dinner Menu**

**Day 6**

### **STARTERS**

#### **French Onion Soup**

Served with Cheesy Croutons & a Freshly Baked Roll

**OR**

#### **Avocado and Smoked Trout Salad**

Avocado Fan & Flaked Smoked Trout Served on a French Salad with Lemon, Caper Mayo

### **MAIN COURSE**

#### **Oven Baked Trout**

Baked Fillet of Trout, Served with Roasted Almond Butter

**OR**

#### **Camembert Fillet**

Tender Fillet Topped with Grilled Camembert Cheese & Sweet Chili Drizzle

### **Vegetarian Option**

#### **Baked Stuffed Butternut**

Baked Stuffed Butternut Finished off with Grated Cheddar Cheese with Rice on the Side

### **Palate Cleanser**

**Orange Sorbets**

### **DESSERT**

**Baked Alaskan Flambé**

### **Side Dish**

**Seasonal Vegetables Served In a Phyllo Basket. A Variety of Starches to be served by Waitron**



## **Dinner Menu**

**Day 7**

### **STARTERS**

#### **Butternut Soup**

Served With Freshly Baked Bread

#### **Cucumber and Smoked Trout Tartare**

Combination of Cucumber, Feta & Shredded Trout. Bounded together with Gingered Sweet Chili Sauce

### **MAIN COURSE**

#### **Chicken Cordon-Bleu**

Cheese Stuffed Chicken Breast Wrapped With Bacon Served With Light Cheese Sauce

#### **Lamb Chops**

Served with Red Wine & Cranberry Sauce

### **Vegetarian Option**

#### **Vegetable Curry Bell Pepper**

Vegetable & Lentil Curry Stuffed into a Bell Pepper and Baked

### **Palate Cleanser**

**Pineapple & Coconut Sorbet**

### **DESSERTS**

#### **Apple Rosettes**

Marinated Slices of Apple in a Cinnamon & Apricot Puff Pastry. Served with Fresh Cream

### **Side Dish**

**Seasonal Vegetables Serves in a phyllo Basket. A Variety of Starches to be served by Waitron**