



MAIN COURSE

BEEF

BEEF WELLINGTON

Fillet of beef, rolled in a duxelle of mushroom, bacon dust & covered in a flaky puff pastry served with a thyme infused beef jus.

PEPPERED MEDALLIONS

Medallions of beef fillet seared, pan fried in a cognac reduction

FILLET OF BEEF

Fillet of beef served with a thyme & merlot reduction

CHICKEN

CHICKEN NOISETTE

Fillet of chicken, rolled & stuffed with Italian sundried tomato & black olives served with a blue cheese, truffle & mushrooms sauce

CHICKEN FLORENTINE

Fillet of chicken, rolled & stuffed with steamed spinach with a lemon, caper, sundried tomato & black olive sauce

CHICKEN BALLANTINE

Chicken breast, rolled & stuffed with a delicate blend of herbs served with a whole grain mustard & citrus butter sauce



MAIN COURSE

PORK

PORK WELLINGTON

Fillet of pork, rolled in a duxelle of mushroom, bacon dust & covered in a flaky puff pastry served with a ruby port reduction

ROAST PORK BELLY

Slow roasted pork belly served with a spicy apricot & cinnamon puree

LAMB

RACK OF LAMB

Roast deboned leg of lamb, served with a mint jus

LAMB NOISETTE

Loin of Lamb, deboned, rolled with garlic, fresh rosemary & maldon salt served with an espagnole

LAMB ROULADE

Rolled, deboned lamb shoulder, oven roasted & basted with garlic & fresh rosemary served with a date & red wine reduction

FISH

SCOTTISH SALMON

Fillet of Scottish salmon pan fried & served with a classic orange butter sauce

KINGKLIP & PEPPADEW PARCEL

Fillet of kingklip baked in a philo pastry parcel with a peppadew reduction

LINE FISH*

Fillet of line fish pan fried with an apricot & saffron cream.

**Seasonal variations include kabeljou rock salmon & yellowtail*





MAIN COURSE

VEGETARIAN

CHICK PEA CURRY

A blend of sautéed spices with chick peas & fresh coriander, served with basmati rice

ROAST BUTTERNUT RISOTTO

Classic recipe served with goat cheese & dried cranberries

MUSHROOM STROGANOFF

Delicious blend of cream & exotic mushrooms with rice

ROOT VEGETABLE CURRY

Seasonal root vegetables with a coconut green curry, served with jasmine rice

PENNE WITH ARABBIATA SAUCE

Spicy blend of tomatoes served with egg-free penne, black olives & topped with wild rocket

**Other dietary requirements can be catered for upon request*

