

Game Set Menu

ENTREE

Braised crocodile leg with lemon and herb accompanied by a watermelon, feta and mint salad

Or

Botswana marinated ostrich sliced and served on a salad of chard, tomato, red onion, asparagus and sweet potato

MAINS

Camel medallions on braised red cabbage and sweet potato finished with caramelised shallot and black sambuca sauce

Or

Venison scaloppini with prawns and roast garlic cream accompanied by baby potatoes, carrots and courgettes

Or

Buffalo mingnon with creamed mash potato and asparagus finished with a wild mushroom jus

DESSERT

Individual chilli chocolate mud cake with warm chocolate sauce and vanilla bean ice cream

Or

Wild lime and ginger tart, passionfruit coulis and lemon sorbet

All game meats are cooked to medium rare and bowls of salad are served to the table