

Set Menu Two

ENTREE

Shaved roast sirloin with mixed leaves grape tomato red onion and roast pumpkin finished with grain mustard vinaigrette

Or

Sliced smoked chicken with marinated vegetable salad dressed with peri peri

MAINS

Lionkill: 250gram sirloin cooked to medium and basted, topped with half a rack of pork ribs served with steak fries

Or

Chicken shozaloza: skin on chicken breast topped with 3 prawns and fresh herb cream served on mash potato and asparagus

Or

Nut crusted salmon cooked to medium with pumpkin mash and wilted spinach finished with mild chilli jam

DESSERT

Amarula chocolate mousse with chocolate and almond chips and vanilla bean ice cream

Or

Cape brandy pudding and toffee ice cream

Main course is served with bowls of salads and vegetables to the table