

DINNER MENU

Friday 23 October 2020

Starting from 18:00 - BOOKINGS ONLY

ENTREE

Roasted Butternut Soup R54

Served with Crème Fraiche

or

Prawn and Avo Timbale R65

Layered with Smoked Salmon & served with Dill Cream Cheese

MAIN

Mint and Lamb Pot Pie R175

Served with a Panache of Vegetables

or

Thai Chicken Curry R165

Served with Basmati Rice and Condiments

DESSERT

Lavander Crème Brulee R65

Served with a Butter Shortbread Biscuit

or

Chef Choice Cheese Board R85

Selection of Cheeses served with Grapes, Compote & Crackers

TO BOOK: Charlene – 072 252 6871 / Reception– 044 383 0105