

SUMMER LUNCH BUFFET

STARTER

Home baked farm bread.

Butternut, corn and spinach fritters with a plum sauce.

Hout Bay harbour gamefish cerviché with appropriate dressings.

Smoked snoek paté - Home roasted brinjal paté.

Charred baby corns wrapped in bacon with chilli and peanut butter.

Saldanha Bay mussels steamed in white wine, parsley, cream and garlic.

MAIN COURSE

Crispy Paarl Valley duck and Roast rack of Calvinia lamb from our wood oven.

Grilled whole fillets of linefish of the day.

Our garden's rosemary-roasted potato wedges with sea salt.

Grilled Cape vegetable platter with scrubbed herbs and Karoo olive oil.

A selection of salads.

DESSERT

Poached summer stone fruits in a sumptuous, spiced vanilla bean syrup.

Salted chocolate caramel tart.

Homemade, full cream ice creams.

R345 PER PERSON