

## **DINNER**

### **To Start**

Salmon and Capers Salad on Micro Herbs

Oriental Seafood Parcel served on a warm Fennel and Bean Sprout Salad and Curried Grilled Prawn

### **“A Soupy Affair”**

Red lentil, Chickpeas and chilli soup

### **The Main Event**

Pepper Crusted Venison coupled with a Pistachio Lamb Cutlet, Barley Casing

Grilled Kingklip served with Butterbean Puree, Orange Braised Fennel and Herbed Butter Disk

Seared Duck Breast rested on Pomme Anna with Steamed Asparagus and Red Cabbage Marmalade

*(All Main Dishes Are Served With Seasonal Vegetables)*

### **The Grand Finale**

Swiss Chocolate Fondant with Sorbet

Deconstructed Lemon Meringue (Lemon Curd, Short Bread and Italian Meringue)

### **From The Cheese Corner**

Chef's Recommendation



**THE BLUE TRAIN**

A WINDOW TO THE SOUL OF AFRICA