

SET MENU 3 – R250

Starters

Surf n Turf- venison carpaccio and smoked salmon duo

Almond crusted camembert with berry coulis

Poached prince prawns in garlic sauce with gratinated parmesan

Fruit sorbet pallet cleansers

Main course

Angus signature fillet topped with our famous herb butter

Fantastic venison medallion trio each with a unique sauce

Kingklip fillets with a shrimp and chardonnay sauce

Roast potatoes

Fresh seasonal vegetables

Dessert

Crepes Suzette citrus poached pancakes flambéed with triple sec

Baked cheesecake on berry sauce, topped with cream and almonds

Speciality coffee