



LUNCH MENU (R190 per person 2024)

MAIN COURSE..... (Choose **ONE** of the following)

CRISPY BELLY OF PORK	With honey glazed baby apples and lyonnaise potatoes & salad
CRISPY WHOLE ROASTED CHICKEN	With lemon & thyme butter or chicken gravy & classic roast potatoes & salad
ROAST GAMMON THINLY SLICED	With pineapples and cherries and oven roasted new potatoes & salad
SPINACH AND FETA CHICKEN TAE-MARIE	Grilled until golden brown and served with a poultry infused cream sauce & salad
BEEF AND VEGETABLE CASSEROLE	With baby onions, carrots, mushrooms & creamy herb mashed potatoes & salad
TENDER BUTTER CHICKEN	With a secret spice blend, yoghurt, chillies, cumin, lemon & basmati rice, roti & sambals
NATAL BEEF CURRY	With fresh tomatoes, spices, fresh coriander, and classic rice pilaf, roti & sambals
CHICKEN ALFREDO	With creamy mushrooms and tagliatelle pasta
CLASSIC LASAGNE	Classic Beef or Vegetable (Mediterranean Veg or Spinach, Butternut & Feta) & salad

(All the above served with fresh Salad)

DESSERT..... (Choose **ONE** of the following)

CHOCOLATE BROWNIES	With a creamy chocolate ganache
MIXED BERRY PAVLOVA STACKS	With fresh cream, mixed berries, and a mixed berry coulis
SEASONAL FRESH FRUIT SKEWERS	With whipped cream or ice cream, passion fruit & mint infused coulis
INDIVIDUAL MALVA PUDDINGS	Prepared classically and topped with a vanilla infused custard

