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## **EASTER SUNDAY LUNCH MENU**

### **R380 PER PERSON**

#### **SOUP**

balsamic roasted tomato and basil soup  
homemade breads, compound butters, spreads, pâtés and dips

#### **SALADS**

middle eastern tabbouleh  
autumn salad of roasted butternut and feta  
caramelised beetroot and roquefort  
smoked chicken and pineapple  
baby squid, rocket and mango  
create your own salad with our offering of seasonal ingredients

#### **STARTER SELECTION**

charcuterie station and pickles  
beetroot cured trout  
scotch egg of quail and herbed chicken farce  
double crumbed camembert and cranberry  
sushi station

#### **CARVERY**

prime-rib of beef, yorkshire puddings and port jus  
deboned lamb shoulder and minted gravy

#### **MAIN COURSE**

red wine braised oxtail  
cape malay chicken curry  
tomato and lamb bredie  
roasted rainbow carrots  
sautéed french beans with almonds  
cauliflower and broccoli gratin  
baked basmati rice  
sweet potato in fudge sauce  
caramelised autumn vegetables

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

## **CHEESE BOARD**

local and imported cheese, homemade crackers, melba toast and preserves

## **DESSERT**

chocolate crème brûlée

white chocolate cheese cake and berries

amarula malva pudding and mocha crème anglaise

cinnamon brandy pinwheels

chocolate fountain, cut fruit, marshmallow and homemade biscuits

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