

Gourmet Lunch club

Amuse Bouche

Chicken and mushroom
quenelle with tarragon
infused fondant potato

Starter

Confied duck leg spring roll
with oyster sauce and deep
fried cabbage

Oat coated trout fillet with
mousseline potatoes and herb
foam.

Sorbet

Fresh lemon sorbet with
sauvignon blanc

Main course

Roast rack of lamb with
rosemary risotto and turned
seasonal vegetables

Baked fillet of monkfish
wrapped in smoked bacon with
vegetable noodles and red
wine butter sauce

Pre-dessert

Mini glazed lemon tart with
orange syrup.

Dessert

Dark chocolate and almond fondant
with blueberry ice cream

Iced mango parfait with strawberry
coulis and spun sugar

6 COURSE LUNCH R150

Wednesday 17th August