



Reception DINNER MENU

- Please select only 1 option for each course as per your preferred menu as set out below -

STARTERS

TUNA TAR-TAR

Blue Fin Tuna with Worcestershire sauce, Tabasco, diced red onions, tomato concassé, Wasabi mayo, Sriracha, & Ciabatta.

or

CAPE HOPE BABY CHOKKA

Panko fried baby squid, garlic & lime aioli, freshly foraged leaves.

or

SMOKED SPRINGBOK CARPACCIO

Slowly roasted exotic tomatoes, basil pesto, shaved parmesan cheese, wild arugula.

MAINS

OVERNIGHT BRAISED FREE RANGE PORK BELLY

Creamy pommes puree wilted English spinach, char-grilled apple, cider jus.

or

KAROO LAMB CHOPS

Lavender & panko herb crust, Dijon mustard, green pea puree, potato dauphinoise, maple roasted baby carrots, rosemary jus.

or

ELGIN CHICKEN SUPREME

Crispy free-range breast, truffle scented butter, caramelized leeks risotto, fine green beans, roasting juices.

DESSERTS

VANILLA CRÈME BRÛLÉE

With julienne of green apple and lemon sorbet

or

BANANA CARAMEL CHOCOLATE TART

Hazelnut ice cream, mascarpone ice cream

or

BAKLAVA

Pecan, rosewater cardamom syrup, cinnamon ice cream

- We will be providing a selection of wines, beers, ciders, and spirits throughout the day. -
Any other preferences not included on our bar list will be for your own account payable by Cash/Card.



VEGAN / VEGETARIAN OPTIONS

STARTERS

CANDY BEETROOT TOFU SALAD

Salad of roasted candy beetroots, beetroot puree, soya infused tofu cheese, wild arugula.

or

COCONUT CAULIFLOWER BITES

Panko dusted cauliflower florets roasted in coconut oil, served with homemade humus and zesty cherry tomatoes.

or

AVOCADO AIOLI TOAST

Avocado with red pepper aioli served on crispy Ezekiel toast with baby mix leaves.

MAIN COURSE

RISOTTO

Butternut squash risotto with baby leeks and grilled spinach topped with salsa Verdi.

or

MUSHROOM EDAMAME TORTELLINI

Egg free pasta tortellini, mushrooms and edamame beans filling, toasted coconut flakes, crispy sage

or

SZECHUAN EGGPLANT

Five spice roasted eggplant with Szechuan sauce, black rice, roasted peanuts, wilted greens, lime, and soya dressing.

DESSERTS

PANNACOTTA

Coconut pannacotta, served with Hawaiian fruit salsa and honey crackle.

or

RASPBERRY TART

Chocolate and raspberry tartlet served with fresh raspberries.

or

CARROT CAKE

Vegan coconut carrot cake drizzled with a lemon glaze.