



Mother's Day 2014

R230 per person

Starters:

Classic Caesar salad with Cos Lettuce, Bacon, Pecorino Cheese, Anchovies and crispy Croutons.

OR

Arancini di Riso (little oranges of risotto) stuffed with Mozzarella and finished with a Morgenhof Brut and Porcini Mushroom Valouté.

Main Course:

250g Grain fed Beef Fillet topped with a Wild Mushroom Strudel. Basil Vine Tomatoes, Rosemary infused Duchess of Potato and a Leek and Walnut sauté. Finished with a Merchant de Vin sauce

OR

Pan Fried Free Range Chicken Breast. Stuffed with Button Mushrooms and in-house Smoked Bon Blanc. A crispy Pumpkin and Five Spice Polenta Cake, Basil Vine Tomatoes and Haricot Verts. Finally finished with a Morgenhof Chardonnay, Honey and Whole Grain Mustard Dressing.

Dessert:

Coconut and Passion Fruit Cheesecake with a Green Tea and Vanilla Bean infused Crème Anglaise.

OR

Classic Cape Malva Pudding with a Chocolate twist. Served with Vanilla Ice Cream.