



SAMPLE DINNER MENU

STARTERS

Creamy Butternut Soup
Garnished with Herbed Croutons

Litchi's Wrapped in Bacon
Served with a Light Summer Salad

Springbok Carpaccio
With Deep Fried Brie Cheese
Drizzled with a Red Wine Reductions

Tangy Citrus Sorbet

MAIN COURSE OPTIONS

Stuffed Chicken Breast
Oven Baked Chicken, stuffed with Feta & Pepperdews served
with Crispy Potato Wedges, laced with a Button Mushroom
Sauce

Fresh Line Fish
Pan fried Kingklip, served with Savoury Rice, drizzled with
White Wine Sauce

Beef Fillet
Char Grilled Beef, served with crispy Roast Potatoes,
laced with a Cracked Black Pepper Sauce

DESSERT

Blueberry Malva Pudding
Served with Vanilla Pod Custard

Chocolate Brandy Pots
Served with Vanilla Ice Cream

Mixed Berry Crepe
Generously filled with Berry Compote Topped
with Toffee Ice Cream

Cheese Platter for One
A generous platter with an array of delectable South African
cheeses, fresh fruit, preserved fig & savoury crackers