



# Easter Lunch

*Menu*

## Sharing Table

carrot & orange cured fennel, quinoa, almond, pomegranate, buffalo yoghurt  
confit of duck, pistachio, confit orange butter, toasted hot cross buns  
shaved & roast carrot salad, harissa hummus, coriander, mint, linseed crisps  
cape style pickled hake, curried grapes, carrot relish  
mosaic of salmon & kabeljou, lemon parsley cream, beetroot preserve

## Mains

lamb cutlets, feta cream, mint salad, tomato pinotage jus, green olives  
rolled pork loin, spinach, apricot, sherry & hazelnut, crispy crackling  
chicken pot pie, asparagus, porcini mushroom & tarragon

## Served with

hasselback potatoes, mozzarella, garlic herb butter, bacon jam, sour cream  
labneh creamed potatoes, pecorino, chive  
baked pumpkin wedges, spiced puree, seed granola, cress  
zucchini noodles, lemon peas, goats cheese cream, fresh mint, grana padano  
butter poached leeks, charred tomatoes, béarnaise, toasted almonds, red onion

## Sweet Station

mini carrot battenberg's with orange icing  
baked nectarine and almond tartlets  
chocolate bonbons filled with salted caramel  
cinnamon profiteroles, milk tart centre, rooibos glaze  
candy egg shells, chocolate mousse, honeycomb, raspberries  
crème caramel jars with ginger snap tops  
easter cupcakes, carrot cream filling, pecan praline  
coconut bunny tails with rose infusion  
jars of sweets, candies & chocolate eggs