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