





# Starters

-  A choice of either a **Meat** based or **Vegetarian Soup**.
-  **Honeyed Goats Cheese and Beetroot Stack (V)** accompanied by toasted pinenuts and a balsamic dressing.
-  Lightly smoked **Salmon Carpaccio** topped with summer greens and finished with a saffron, caviar and caper dressing.
-  **Falklands Calamari** flash fried and tossed in an oriental black bean and spring onion sauce.
-  Sauteed **Lamb Kidney** simmered in a sauce of mustard, cream and brandy, served on a crisp crostini.
-  **Fresh Luderitz Oysters (5)** served the traditional way.

# Mains

-  Fresh **Line Fish**, grilled and served with seasonal vegetables, accompanied by the chef's sauce of the day.
-  350g whole **King Prawns** simmered in our version of Sauce Napoléon, rounded off with a dash of Parmigiano.
-  Seared fillet of fresh **Scottish Salmon** served with pomme puree and topped with a clam and shrimp salsa.
-  Tender **Tandori Chicken** supreme marinated in yoghurt and tandori spices served with cucumber raita and fragrant basmati rice.
-  A **Potato, Spring Onion and Sweetcorn Tart** topped with a warm tomato compote and finished with crisp greens.
-  **Venison Dish of the Day** served with fried mieliepap and sweetcorn wedges.
-  Chargrilled **Peppered Beef Fillet** on a bed of butternut puree and served with a Horseradish demi-glace.

# Desserts

-  Trio of **Fruit Sorbet**.
-  A vanilla burnt **Cream Pudding** topped with a caramel crust.
-  A silky smooth dark **Chocolate Torte** resting on a crushed nut base and topped off with a raspberry compote.
-  White **Chocolate Pot** served with oranges and roasted almonds.