

Function Menu 1 (R280.00 p.p)

Starters

- 🍷 A choice of either a **Meat Based** or **Vegetarian Soup**.
- 🍷 **Beetroot and Goats Cheese Timbale (v)** topped with a calamata tapenade and crisp crostini.
- 🍷 **Fresh Garden Greens (v)** topped with the chef's choice of tasty bits, finished with a reduced balsamic dressing.
- 🍷 **Falklands Calamari** tubes grilled and finished in a chardonnay, saffron and wholegrain mustard veloute.
- 🍷 An African spiced **Venison Sausage**, pan fried, topped with a red onion relish and accompanied by chakalaka.

Mains

- 🍷 Crisp **Leek and Cheddar Tart** filled with creamed leek and vintage cheddar, finished with a tomato coulis.
- 🍷 **Fish Dish of the Day**.
- 🍷 **Falkland's Calamari Tubes** flash grilled and coated in a creamy dill sauce accompanied by fragrant basmati rice.
- 🍷 Tender **Egyptian Chicken** supreme marinated in yoghurt, cinnamon and orange, served with dukkah spice and couscous.
- 🍷 **Roast Shoulder of Lamb** served with a rosemary and red wine demi-glace.

Desserts

- 🍷 Trio of **Fruit Sorbet**.
- 🍷 A freshly baked, **Indulgent Cake** of the day.
- 🍷 A vanilla burnt **Crème Pudding** topped with a crisp caramel crust.
- 🍷 A silky smooth dark **Chocolate Torte** resting on a crushed nut base and topped off with a raspberry compote.
- 🍷 Rich, sticky **Malva Pudding** served with a dollop of whipped cream.