

## Function Menu 2 (R330.00 p.p)

### Starters

- ✿ A choice of either a **Meat Based** or **Vegetarian Soup**.
- ✿ Thin slivers of **Smoked Scottish Salmon** served with pickled herring, a dill potato salad and finished with caviar.
- ✿ **Goats Cheese Timbale** topped with a calamata tapenade and crisp crostini.
- ✿ **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.
- ✿ **Fresh Luderitz Oysters (5)** served the traditional way.

### Mains

- ✿ **Fish Dish of the Day**.
- ✿ 350g **King Prawns** simmered in our version of sauce Naçinale rounded off with a dash of Parmigiano.
- ✿ Fillet of **Scottish Salmon** seared to medium rare, resting on a bed of butternut barley and topped with a red current and sweet potato salsa.
- ✿ Tender **Egyptian Chicken** supreme marinated in yoghurt, cinnamon and orange, served with dukkah spice and couscous.
- ✿ A mushroom, olive, garlic and red pepper **Samp Risotto** finished with truffle oil and parmesan.
- ✿ **Venison Dish of the Day** served with fried mieliepap and sweet corn wedges.
- ✿ Chargrilled 200g **Beef Sirlion/Fillet** on a bed of butternut puree and served with a Madagascan green peppercorn sauce.

### Desserts

- ✿ Trio of **Fruit Sorbet**.
- ✿ A vanilla burnt **Cream Pudding** topped with a crisp caramel crust.
- ✿ Silky smooth dark **Chocolate Torte** resting on a crushed nut base and topped off with raspberry compote.
- ✿ A chilled **White Chocolate** and hazelnut **parfait** served with Amarula Crème anglaise,
- ✿ Rich, sticky **Malva Pudding** served with a dollop of whipped cream.