

Starters

- 🍴 **Soup of the Day** A choice of two soups, prepared fresh daily.
- 🍴 **Gorgonzola Cheese Spring Roll** Crispy fried gorgonzola cheese, figs and pecan nuts served with Asian green shoots and a sweet chilli strawberry salsa.
- 🍴 **Oxtail Bobotie** Crispy-fried rich oxtail blend with Cape Malay spices filled into wonton and topped off with tropical salsa.
- 🍴 **Smoked Salmon Terrine** Freshly smoked salmon terrine with a lime segment, julienne of garden vegetable salad and cider dressing.
- 🍴 **Kudu Carpaccio** Thinly sliced smoked kudu carpaccio topped with julienne of fennel, capers and a salad of pickled onion and rocket with parmesan shavings.
- 🍴 **Baked Goat's Cheese** Honey baked goat's cheese, Cape gooseberries in Phyllo pastry served with sun-dried tomatoes and black olive tapenade.
- 🍴 **Oysters or Mussels** depending on availability.

Mains

- 🍴 **Catch of the Day** A specially prepared catch of the day served with a selection of mixed vegetables, basmati rice and chef's choice sauce.
- 🍴 **Eric's Prawns Browns Specialty.** 350g whole prawns simmered in our version of Sauce Naçionale, rounded off with a dash of Parmigiano.
- 🍴 **Fillet of Scottish Salmon** Fillet of fresh Scottish salmon grilled to medium rare served on pomme-purée and topped with cilantro-mint pesto, soya glaze.
- 🍴 **Chargrilled Beef Fillet** Served on a roast pumpkin maize cake and served with own roast garlic juice.
- 🍴 **Masala Chicken Breast** Tender breast of chicken cooked in Masala wine, mushroom and cream sauce served with lemon herb cous cous.
- 🍴 **Mediterranean Vegetable Phyllo Parcel** Seasonal vegetables and filled mushrooms with crispy potatoes wrapped. in Phyllo, accompanied by baby spinach and bell pepper coulis.
- 🍴 **Venison of the Day** A special venison of the day served with vegetables and chef's choice sauce.
- 🍴 **Camembert Tartlet** Warm tartlet of Camembert cheese, black cherries, olive and onion served with a seasonal side salad.

Dessert

- 🍴 **Chocolate Torte** A Belgian chocolate torte resting on crushed pecan nuts and finished with a forest berry compote.
- 🍴 **Ice Cream & Sorbet** a selection of traditional ice cream **OR** sorbet.
- 🍴 **Traditional Crème Brûlée** a classic vanilla cream pudding topped with a crispy caramel crust.
- 🍴 **Wild Berry Cheesecake** Cream cheesecake filled with an assortment of exotic seasonal berries on a shortbread crumb base, glazed with a wild berry coulis and a whole seasonal berry.
- 🍴 **Chocolate Bread and Butter Pudding** Traditional English bread and butter pudding flavoured with dark chocolate chip and served with a vanilla Amarula custard sauce.