



2024

SUNDAY CARVERY

R395 per adult

R195 per child under 12

STARTERS / SALADS

- Freshly Baked Bread and Butter
- Roasted vegetables, and couscous salad
- Beetroot salad with caramelized butternut and orange chutney
- Apple slaw with vegan mayo and raisins
- Roasted pear salad with baby spinach, blue cheese and pecan nuts
- Baby spinach, avocado, classic dressing, Asian dressing, balsamic, olive oil
- Build your own salad:

Cherry tomatoes, cucumber, feta, marinated olives, mixed peppers, onions, herb croutons, mixed greens, pickled Radish

MAINS

- Roasted beef topside served with peppered beef jus.
- Five spiced gammon with grilled pineapple and apple cider glaze
- Free range roasted chicken served with a creamy mushroom sauce.
- Cajun fish goujons served homemade caper aioli.
- Chefs' choice pasta
- Rice pilaf
- Cinnamon butternut fritters
- Rosemary and garlic roasted baby potatoes.
- Roasted vegetables

DESSERTS

- Dark Chocolate Mousse
- Malva Pudding with Vanilla Rum Custard
- Citrus Cheesecake
- Peppermint tart
- Rosemary infused Crème Caramel
- Fruit Salad and Ice Cream

