

— THE VERANDAH —

by Chef Brinelle Cunningham

Starters

Soy and lime wild mushroom, fried globe artichokes, artichoke and mushroom truffled purée, toasted sesame seeds (GL, V, D, S, SS)

Seared springbok loin, parmesan mousse, toasted sunflower seeds and spekboom salsa verde (GF, D, A)

Panko crumbed Saldana Bay mussels, charred corn, sweetcorn and curry leaf cream, lemon atchar oil (GL, SF, D, A)

Carrot and cumin risotto, shaved baby carrots and parmesan (GF, V, D)

Summer greens gazpacho, coconut labneh and toasted almond (GF, VG, N, SD)

Mains

Dukkha spiced butternut Wellington, cauliflower purée, tender stem broccoli and vegetable jus (GL, V, E, D)

Herb crusted lamb rump, balsamic glazed baby beetroots, potato pave, roasted onion purée, charred onion and lamb jus (GL, D, A)

Pan fried sustainably caught line fish, spinach velouté, potato gnocchi and sauteed spinach (GL, D, F, A)

Brown lentil and tomato stuffed brinjal, Cape Malay curry sauce (GF, A, VG)

Slow cooked chicken breast, roasted baby carrots, pomme purée with smoked bacon beurre blanc (GF, D, A)

Prawn tagliatelle, baby marrow and lime cream and toasted pine nuts (SF, GL, D, A)

Desserts

Vanilla and lemon cream cheese mousse, raspberry sorbet, lemon curd, raspberry compote (GL, D, E)

Hazelnut, pear and coffee mille feuille with coffee frozen crème fraîche (GL, D, E, N)

Roasted banana and brown sugar panna cotta, dark chocolate cremeux, brownie, banana caramel and dark chocolate sorbet (VG, GF)

Selection of three South African cheeses, preserve, breads and crackers (D, GL, SD)