

“What's 4 Dinner? :-)”

Dinners from the freshest ingredients, served every night, are served from a set four course menu and neighboring Cape wines will complement your meals. Please note that Dinners are by prior arrangement.

Here's some examples of what you can expect to find on our menu tonight... (Note: Our Cuisine is in the local tradition and the menu changes daily)...

Menu 1:

- ❖ Broccoli & Gorgonzola Soup
- ❖ Pecan Crusted Franschhoek Trout with Orange Rosemary Sauce; Served with baby Potatoes & Ribbon Vegetables
- ❖ Chocolate Feuillantine
- ❖ Cheese from the Valley
- ❖ Filter Coffee/Tea

Menu 2:

- ❖ Cheese Soufflé served with side Salad
- ❖ Roast Beetroot Soup
- ❖ Breast of Duck with Sweet Chilli Pepper Sauce served with Fennel & Avocado Flames & Pea Puree
- ❖ Cheese from the Valley
- ❖ Filter Coffee/Tea

Menu 3:

- ❖ Butternut & Pepper dew Soup
- ❖ Springbok Fillet with Honey Sauce served with Potato Gratin & Seasonal Vegetables
- ❖ Pear & Vanilla Tart
- ❖ Cheese from the Valley
- ❖ Filter Coffee/Tea

Menu 4:

- ❖ Smoked Snoek & Avocado Tian
- ❖ Pear & Blue Cheese Soup
- ❖ Rack of Lamb with Citrus Glaze
- ❖ Rosemary infused Panna Cotta with Grilled Plums
- ❖ Cheese of the Valley
- ❖ Filter Coffee/Tea

Menu 5:

- ❖ Tomato Tatin with Basil & Pesto Sauce
- ❖ Roasted Quail stuffed with Savoury Rice
- ❖ Cape Brandy Pudding with Crème Anglaise
- ❖ Cheese of the Valley
- ❖ Filter Coffee/Tea

Menu 6:

- ❖ Leek & Onion Tartlets
- ❖ Roasted Line Fish with Zucchini & Tomato Dressing
- ❖ Wild Blossom Honey Parfait with seasonal Berries
- ❖ Cheese from the Valley
- ❖ Filter Coffee/Tea

RESERVATIONS: