

The Menu

HARVEST TABLE

ⓧ **Baba Ganoush** - ⓧ **Beetroot Hummus**

Served with a selection of home baked breads from our kitchen

Chicken Liver Pate

ⓧ **Blue Berry and Spinach Salad**

With Apple and toasted walnuts on a bed of finely shredded cabbage

ⓧ **Charred Corn Salsa Salad**

Topped with creamy avocado, tomato, infused with coriander and a drizzle of lemon

ⓧ **Edamame Bean Salad**

With chickpeas, garlicky mango, microgreens from our garden and a sprinkle of black sesame seeds

ⓧ **Quinoa with Red Pepper and Olives**

With a creamy onion dressing

MAINS

Slow Roasted Spit Braai Karoo Lamb

With gravy and mint sauce

Succulent Oven Roasted Chicken

With an orange & ginger sauce

A Classic French Aubergine Ratatouille

Layered with tomato, basil and ricotta cheese

ⓧ **Buttered Oven baked Hasselback Squash**

With a spicy chimichurri sauce

Served with roast potato's & vegetables in season

DESSERTS

Creamy Pannacotta

With a strawberry coulis and a dollop of whipped cream

ⓧ **Chocolate Brownie**

With crunchy pecans and infused with vanilla

A decadent Malva Cupcake

With a salted caramel sauce