



Dinner Menu *April 2016*

Seasonal vegetables

Smoked fromage blanc, fermented beetroot, butternut fondant, pumpkin puree, caramelised carrots, pickled beetroot and buttermilk foam

Roast prawns

Saffron and prawn bisk, orange puree, fennel custard, carrot puree, saffron soil and masala

Duck Ballantine and duck breast roast

Coffee, hazelnut, liquorish gel, mustard cress and mustard seed dressing

Kudu Loin

Ashed celeriac, smoked leek and caramelised onion

Chocolate fudge sponge

Passion fruit sorbet, chocolate crème, passionfruit gel and chocolate cigars

Lemon meringue tart

Blood orange sorbet, lime meringue and citrus salad

"Thank you for dining with us!"