



Dinner Menu
Monday 27 March 2017

Starter

Springbok Carpaccio with a Parsley & Parmesan Pesto

Cauliflower & Truffle Oil Soup

Mains

Seafood Tagliatelle
Served with Prawns, Kingklip, Rosa Tomatoes and a Creamy White Sauce

Tender Beef Fillet
Served with Seasonal Veg and Blu Cheese and Walnut Cous Cous

Dessert

Deconstructed Lemon Meringue Pie
Cheese Board with Crackers and Preserves