

CGR SET MENU

THE CHOICE SELECTION – R350

STARTER

- Beef carpaccio, horseradish crème fraiche, capers, parmesan, rocket
- Curried mussels with tomato & coriander
- Baked camembert with white wine, rosemary & garlic (v)
- Gourmet house salad
- Bread for the table

MAIN

- Butternut ravioli, Quattro formaggio, walnuts, rocket (v)
or
- Grass fed sirloin, hand cut chips, aioli, sautéed field mushroom
or
- Confit chicken breast, corn puree, roast red peppers, coriander pesto
or
- Line fish of the day, baby potato crush, fine beans, lemon butter

DESSERT

- Peppermint tart

HIGH TEA – R220

GOURMET OPEN, CUT SANDWICHES AND WRAPS

- Chicken Caesar wrap
- Grilled vegetables, rocket, sun dried tomato pesto & feta wrap (v)
- Open caprese sandwich with tomato, buffalo mozzarella, basil pesto & calamata olives (v)
- Open sandwich rare roast beef, leaves, horseradish crème fraiche, red onion jam
- Smoked salmon, cucumber & cream cheese brown bread crust off triangles
- Devilled egg mayo & cress white bread crust off triangles
- Selection of cakes and scones

BRUNCH TO LUNCH – R195

GOURMET SANDWICH SELECTION:

- Buffalo mozzarella, fresh tomato & pesto vinaigrette
- Grilled field mushroom with goat's cheese, grilled asparagus and sprouts
- Smoked salmon, cream cheese, red onion & capers with lemongrass, ginger & coriander dressing
- Bobotie, peach preserve with tomato and onion salsa
- Selection of cakes & scones