



Valentine's Day menu R280 per head

Mini smoked salmon blinis with crème fraîche
or
Bruschetta of roast tomato and goats' cheese

Starters

Chicken and porcini cream
*
Herb salad with slow cooked egg and asparagus "soldiers"
*
Three raw or steamed oysters with tomato and basil butter
(R20 surplus)
*
Cured fillet of beef with house pickled veg, salsa verde

Mains

Chicken ballotine stuffed with crab and served with
tagliatelle
*
Grilled Norwegian salmon with ratatouille millefeuille served
with basil butter
*
Roast rack of lamb with roast garlic and gratin dauphinoise
*
Roast butternut and ricotta ravioli on a bed of oyster
mushrooms with sage butter

Desserts

Plate of chocolate puddings
(for two)
*
Passionfruit "Brûlée"
*
House made ricotta cheesecake with orange salad

Coffee and chocolates