



# Mother's Day

## MENU

### TO BEGIN

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#### Spiced Carrot and Lentil Soup

served with warm cumin cheese straws

### ARTISAN GRAZING TABLE

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#### Selection of Warm Artisan Breads

traditional pampoen tert | gingerbread with treacle butter | parmesan and spinach cheese twists  
sun-dried tomato and mozzarella pull-apart

whipped farm butter | extra virgin olive oil  
aged balsamic

#### Dips and Spreads

spicy pepper hummus | olive tapenade  
chicken liver pâté | homemade pickles

### CHEF'S SELECTION OF MINI SAVOURIES

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mini chicken pies | caramelised onion and feta samosas | bobotie empanadas  
jalapeño and mature cheddar rissoles  
served with coriander and tamarind chutney

### SEASONAL SIDES AND SALADS

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baby rocket | pear | shaved parmesan

quinoa with roasted seasonal vegetables  
basil pesto | feta | balsamic glaze

wild rice salad with cranberries | roasted apple  
coriander and soy-ginger dressing

asian-style noodle salad with red pepper  
bean sprouts | fresh herbs and sweet chilli dressing

### CARVERY AND HOT SELECTION

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slow-roasted beef with cranberry and  
balsamic glaze

herb-marinated spatchcock chicken with  
salsa verde

crispy roasted potatoes | parmesan and garden herbs

maple and cinnamon roasted pumpkin and  
sweet potato

### ACCOMPANIMENTS

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rich pan gravy | horseradish cream

Yorkshire puddings | sauerkraut

### DESSERT SELECTION

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#### Signature Mini Cakes

polenta cake infused with orange and lavender syrup  
dark chocolate layered mousse cake  
rose and pink peppercorn cake with white chocolate  
mousse

#### Sweet Loaves

orange and cardamom

cinnamon swirl

lemon blueberry

#### Petite Desserts

guavadilla meringue tartlets

fresh fruit pavlova

classic madeleines

mini tiramisu glasses

#### Sticky Toffee Pudding

served with saffron and orange anglaise

**R395 per person**

**COPA**  
RESTAURANT