ather's Day

LUNCH MENU

STARTER three-bean & chorizo soup

HOMEMADE BREAD SELECTION jalapeno & cheese bread | brioche buns | rosemary focaccia | garlic knots

SELECTION OF DIPS smoked snoek paté | hummus | mushroom & cream cheese | peppadew

coleslaw with blue cheese & cranberries

roasted beetroot with spiced honey | feta | walnut crumble

FROM THE CARVERY BBQ marinated smoked pork ribs smoked beef brisket pastrami with house rub

traditional accompaniments - Yorkshire pudding gravy | whole grain mustard | cranberry jelly | chimichurri

FROM THE BUFFET roasted chicken pot pie sesame egg fried rice with jeera | coriander & spring onion pecorino & herb baby potatoes corn on the cob with chilli | garlic & herb butter three-cheese mac & cheese

PLATED DESSERT

5 Spiced Pumpkin Pie butterscotch & hazelnut ice cream | 5-spice dehydrated pumpkin tuille pumpkin seed & cinnamon crumble

Or

Chocolate Duo

warm chocolate bar | honeycomb | white chocolate mousse | red velvet crumble | red velvet ice cream