



#### ON ARRIVAL

Glass of Kleine Zalze rose brut and a mini Roosterkoek with a whipped Maldon salt butter.

#### STARTERS

##### **To share - Baked Camembert with Biltong or Cranberry Crumb**

Oven-baked camembert topped with thyme and a hot honey drizzle and served with tortilla crisps.

*Add a topping:*

Crunchy biltong crumbs

Cranberry and mixed roasted seeds and nuts (v)

##### **Mussels in a sage cream sauce**

Mussels tossed in a rich sage infused cream sauce, topped with deep fried sage and served with freshly baked ciabatta.

##### **Burrata Bruschetta (v)**

Herb toasted ciabatta topped with burrata, edamame, sugar snap peas, radish, mint, chilli and a lemon olive oil drizzle.

##### **Butternut and chickpea phyllo pastry triangles (v/vg)**

Phyllo pastry filled with a mild and spicy butternut, spinach and chickpea filling baked till golden. Served with TLC homemade napolitana sauce and garnished with deep fried sage and crispy chickpeas.

#### MAIN COURSE

##### **Creamy chicken and mushroom marsala**

Pan-seared chicken fillet stuffed with ricotta, spinach and parmesan, topped with a decadent marsala wine and mushroom cream sauce. Served on a bed of buttery mash potato and finished with freshly chopped parsley.

##### **Coconut hake and prawn curry**

Delicious spicy yellow curry with hake, prawns, red peppers, garlic, ginger, lime, and coconut milk. With a hint of chilli served with yellow rice and topped with coriander.

##### **Slow cooked beef fillet orzo pasta**

Melt in your mouth beef fillet strips, baby button mushrooms and orzo pasta cooked in a flavourful rich tomato sauce with notes of sweet spices.

##### **Pea, asparagus and coconut orzo pasta (v/vg)**

A creamy vegan orzo pasta with tender asparagus and sweet peas simmered in a rich coconut cream elevated with garlic and lemon zest. Finished with fresh mint, spring onions and a macadamia nut hard cheese.

#### SOMETHING SWEET

##### **Decadent dark chocolate tart**

Decadent dark chocolate tart served with a salted caramel drizzle, vanilla ice cream and finished with sprinkle of Maldon salt.

##### **Tiramisu truffles**

A trio of tiramisu truffles served with a single espresso on the side.

##### **Warm banana bread with coconut ice cream (v/vg)**

This vegan banana bread is moist, warmly spiced, and full of sweet banana flavour, served warm with a side of coconut ice cream.

##### **Salted caramel Affagato**

2 Scoops of creamy vanilla ice cream topped with a drizzle of homemade salted caramel sauce and a sprinkle of Maldon salt, served with a shot of espresso.