

TRADITIONAL SUNDAY LUNCH CARVERY BUFFET STARTERS

Old fashioned whole wheat Barn bread and butter.

Mildy spiced Karoo pumpkin stoep soup.

Saldanha bay mussels steamed in white wine, parsley, garlic and cream.

MAIN COURSE

Roast prime rib of beef with horseradish sauce.

Roast free range crispy duck with a pecan nut and thyme stuffing.

Duck fat roast potatoes. / Yorkshire pudding. / Red wine gravy.

Cauliflower cheese / glazed peas 'n carrots / roast cinnamon butternut.

Cranberry jelly / creamed horseradish.

DESSERT

Steamed malva pudding with a van der hum custard.

Salted caramel tart with vanilla bean ice cream.

COST R285.00 p/h - KIDS U/12 R 99.00

