

Jazz Sundays

LUNCH MENU

STARTERS

Ostrich Carpaccio

Thinly sliced seared Ostrich fillet, rubbed in coriander seed served on a bed of rocket, sprinkled with tartar mix, parmesan shavings & balsamic glaze

Red Pepper Gazpacho

Cold fermented red pepper soup, with ricotta & courgette purée, served with fresh crisp bread and heirloom tomato salad

MAINS

Classic Roast Beef

Slow roasted beef topside, crispy garlic new potatoes, mfino, carrots & ginger puree ,topped with red wine jus

Line fish

Pan seared fish of the day in a spicy West African tomato sauce, served with toasted pumpkin seeds & spinach with sauteéd tenderstem broccoli

Tree of Life

Grilled harissa marinated cauliflower steak served with mixed grain pilau topped with a tahina dressing

DESSERTS

Trio of Sorbet

Mixed berry , coconut & orange

Crème Brulée

Frangelico infused crème brulée ,white wine & saffron poached pears