

THE FAIRWAY HOTEL, SPA & GOLF RESORT EASTER MENU



| BREAD BASKET |

CONSISTING OF:

White and brown rolls, Ciabatta, olive Ciabatta
Rye bread and party bread

| COLD SEAFOOD SELECTION |

Oysters, Prawns and Mussels
Smoked Salmon with traditional condiments
Shrimp pate with Dill mayonnaise

| BUILD YOUR OWN SALAD BAR |

CONSISTING OF:

Cherry tomatoes, roasted onions, green olives,
black olives, roasted peppers, Feta cheese,
olive tapenade, humus,
cucumber and two house dressings.

| SOUP |

Pea and ham soup

| COLD STARTERS |

Malay style pickled fish
Antipasti: Parma ham, salami, marinated artichoke
and marinated aubergine
German potato salad
Calamari vinaigrette
Roasted carrot salad
Pepperonata
Chicken liver pate
Brawn with piccalilli
Mushroom al a grecque
Seared ostrich Waldorf salad
Caesar salad
Vitello tonnato

| CARVERY |

Roasted lemon and herb chicken
Roasted sirloin of beef
Roasted Leg of Lamb
Roasted pork belly
Yorkshire Pudding

Gravy, pepper sauce, mushroom sauce
Mint relish, Horseradish, apple sauce and mustard

| HOT DISHES |

Guinness braised beef steaks
Butter chicken
Lamb Navarin
Pan fried line fish with gremolata
Parisian potato
Pilaf rice
Cauliflower gratin
Grilled mushroom with red onion and garlic
Seasonal vegetables
Fusilli Porcini

| DESSERTS |

Pastry Chef's selection of ten desserts including Malva pudding,
Croissant butter pudding with custard and Easter chocolates
South African cheese board (Blue, Brie, Camembert,
Goats Caprini, Cheddar, Chunky Cottage and Provolone),
served with two compotes, grapes, nuts, biscuits and dried fruits

BOOK EASTER SUNDAY LUNCH ON 1 APRIL 2018

R475 pp

BOOKINGS ESSENTIAL: 011 478 8000 | anushav@thefairway.co.za | www.thefairway.co.za