

FATHER'S DAY MENU

18 JUNE 2017

R565 pp

WELCOME DRINK: HAZELDEAN CRAFT BEER DEPARTURE GIFT TO ALL DADS IS A BOTTLE OF APPRENTICE RED WINE

LIVE ACTION STATION SOUP STATION

French Onion Soup I sourdough crouton I gruyere cheese

CHARCUTERIE SELECTION

Sliced parma ham Gherkins Pickled onions Sliced coppa Sliced salami Pickled cucumber Sliced brezole Sundried tomato Sliced turkey Artichoke in olive oil Smoked black forest ham Fig preserve Dill pickle Grape preserve

SALAD BAR

Compound salads I baby salad leaves I sliced cucumber I cherry tomato I shaved vegetables I white balsamic vinaigrette I coriander I pickled beetroot cubes I baby corn I artichoke I sundried tomato I pimentos in olive oil I pickled baby onions

Selection of homemade dressings and vinaigrette

Prawn and papaya salad I rocket I Marie rose sauce I lemon Curried baby potato salad I coriander I scallion I chives Steak tartare I gherkins I red onion I harissa I tarragon I quail egg Pear blue cheese salad I little gem lettuce I pine nuts I white wine vinegar

THE CARVERY STATION

Stuffed Pork Belly I apple and celery stuffing I homemade apple puree Roasted rump of beef I barbeque dry rub I bourbon barbeque sauce I grilled corn Yorkshire puddings | Prawns

HOT SELECTION

Braised oxtail I red wine sauce I shallots and bacon Braised lamb shank I tomato I oregano I butternut Moroccan spiced chick pea Tagine I cashew nuts I tomatoes I apricots I almonds Traditional Chicken Coq au vin Bouillabaisse hot pots (French Fish Stew)

VEGETABLE AND STARCHES

Brussel sprouts I baby capers I shallots I white wine vinegar Baby marrow I thyme I lemon I butter I confit tomato Baby carrots I salted caramel sauce I thyme Roasted Beetroot I caramelized balsamic onion Pearl barley I oriental mushrooms stir-fry Lyonnaise potatoes I roasted garlic Casserole of black and white beans Asian Stir-fry Bar

Pad Thai Noodles I Wok fried shitake mushrooms I soy I chilli I ginger I garlic I seabass Wonton noodles | Crispy duck | spring onions | bean sprouts | red pepper broth

BREADS AND CHEESE

Selection of homemade breads and rolls I dips I compound butters Selection of locally sourced cheese I preserves

DESSERT SELECTION

Traditional Italian Cannoli I ricotta cheese custard I dark chocolate mousse Deconstructed Tiramisu I coffee bean ice cream Amarula Malva Pudding I vanilla bean crème Anglaise Baked Dark Chocolate torte I Chantilly cream I lemon tuile Traditional Irene Carrot Cake

Bookings are essential on lodge@irenecountrylodge.co.za or www.resdiary.com/Restaurant/MeadowGreenRestaurant or contact us on 012 667 6464

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy product, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

