



WEBERSBURG

Mother's Day

Starters

Grilled asparagus with truffle hollandaise (V)

Avocado panna cotta with pan fried prawns

Potato and biltong soup with thyme-parmesan biscotti and a blue cheese ice cream

Main Course

Spinach, quinoa and sundried tomato stuffed quail on roasted butternut purée

Chalmar beef fillet with green pea purée, baby onion tarte tatin, roasted vine tomato and a red wine jus

Wild mushroom and truffle raviolis served with sage beurre noisette (V)

Dessert

Chocolate Fondant with rose ice cream with
crispy crumbs and seasonal berries

Crème caramel with a vanilla infused citrus salad

Fresh fruit pavlova filled with crème pâtissière

Bookings are essential – please phone 021 881 3636 to book your table

Excludes all beverages and gratuity

2 course menu R 320 per person

3 course menu R 380 per person