



Gourmand dinner menu

Freshly baked bread with homemade bread preserves

Aperitif

Watermelon, strawberry and rosewater daiquiri

Amuse bouche

Cold chermoula seared yellow fin tuna, lime salsa, vegetable spaghetti salad

Wild mushrooms

Wild mushroom ragout, truffled corn cake, truffle foam, beetroot crisps

Dukkah crusted lamb loin

Herbed pomme dauphinois, carrot puree, rosemary jus, trio of urban beans

Pre dessert

Bellini sherbet

Banoffee Pie

Brittany shortbread, banana and cream cheese parfait, chocolate gelee, cinnamon butterscotch, almond crumble, nougatine, strawberry petals

Cheese selection

French and local cheese selection served with urban pickled vegetables, preserves and biscuits



4 Course Dinner Menu

Freshly baked bread with homemade bread preserves

Sesame prawns sweet corn cake

With a roasted garlic and pepper salsa

Wild mushroom salad

With a Boirsan dressing, truffle foam and carrot spaghetti

Biltong marinated ostrich fillet

Topped with red onion marmalade served with beetroot puree and grilled white asparagus

Apricot and white chocolate mousse

With Brittany biscuit, crumble, apricot caviar and amaretto jelly



4 Course Dinner Menu

Freshly baked bread with homemade bread preserves

Cold pumpkin and ginger soup

Served with crispy leek, garlic and ginger crisps

Margret duck salad

With star anise pickled plums, crispy ginger and rocket

Salmon trout fish and chips

Sesame crusted served with a fennel, roast garlic and lemon aioli and braised leeks

Mango mille feuille

With vanilla crème pâtisserie and pistachio nougatine

Fig and goats cheese terrine

With beetroot chutney and black pepper biscuits



Lunch menu selection

Freshly baked bread with homemade bread preserves

Salad selection

Salmon Salad

Served with garden leaves and herbs, green olive chutney, caper berries and lemon cream cheese

Smoked chicken and goats cheese salad

Accompanied with grilled peaches, watercress and spicy pickled cucumbers

Spiced apple and pecorino salad

With wild rocket and walnut chutney

Parma ham, berry and brie salad

With basil pesto and calamata olive crosstini

Beetroot and labneh salad

With basil pesto, roasted garlic and cucumber spaghetti

Tartine selection

Open faced sandwich

Cinnamon roasted butternut

With cabernet glazed almonds, rocket and garlic and herb Boirsan cheese

Balsamic beef fillet

With thyme confit tomatoes, basil and peppered mozzarella

Smoked snoek

Shredded snoek with roast garlic and herb cream cheese, dill and pickled cucumber

Chorizo and lime

With grilled baby marrow

Biltong and dukkah

With cream cheese, sun dried tomato and caramelized onion

Lunch special

Harissa seared yellow fin tuna

Served with a warm lime, sesame and spinach salad

Seafood chowder

Topped with a bacon écume, crispy fried leeks and chive croutons

Beer Battered salmon

Served with a roast garlic and lemon mayonnaise, shoestring fries and a garden pea salad

Parma wrapped chicken ballontine

Served with a wild mushroom ragout and herbed polenta cake

Lamb burger

Homemade lamb patty served with rosemary. Caramelized onion, cucumber spaghetti, confit tomatoes and shoestring fries

Wild mushroom risotto

Enoki, beech and king oyster mushroom risotto topped with truffle foam

Urban vegetable terrine

Served with rocket mayonnaise and an olive crosstini

Dessert menu

Carrot cake

Topped with maple scented cream cheese and a spiced carrot and nut crisp

Pear and cinnamon trifle

Vanilla poached pears layered between cinnamon jelly and fudge sponge

Apple and chocolate tart

Served with pistachio ice cream

Bellini Jelly

Peach and champagne jelly served with a raspberry sabayon

Dark chocolate and macadamia nut brownie

Topped with homemade caramel served with Turkish delight ice cream



Autumn Lunch menu options

Lunch menu option 1

Freshly baked bread with homemade bread preserves

Parma and prawn lollipops, lemon pea flan, radish salad and sesame mint yoghurt dressing

Chicken and garden herb wellington, creamy truffled corn and warm honey mushroom salad

Dark chocolate tart, vanilla kumquat compote, liquorice gel

Lunch menu option 2

Freshly baked bread with homemade bread preserves

Smoked salmon trout salad, green apple, crispy capers, horseradish crème

Smoked chicken and caramelized onion tart fin, roast garlic and herb cream, confit tomato salsa

Verjuice poached pears, lemon verbena jelly, vanilla anglaise, buttermilk sponge

Lunch menu option 3

Freshly baked bread with homemade bread preserves

Winter vegetable terrine, sundried tomato and basil salad, rocket shoots

Beef oxtail ragout, pears, fennel and horseradish mash, onion confit

Warm vanilla pudding, apple crumble, winter fruit compote



Breakfast weekly menu selection

Breakfast consists of a cold continental buffet and a choice of hot plated breakfast

Breakfast Buffet menus:

- **Continental Buffet**
Seasonal (Varies Daily)

Breakfast cereals
Homemade muesli
Fresh fruit salad
Fruit platter
Spiced fruits
Freshly baked selection of scones and muffins
Homemade preserves and jams
Selection of fresh fruit juice
Freshly brewed coffee and tea

Menu Notes

(V) – Vegetarian
(H) – Healthy
(G) – Gluten free

Classic alpine breakfast egg selection:

- **Egg choice: Fried, scrambled, poached, omelette, French toast, frittata, Steam Baked**

Classic alpine breakfast:

Egg choice, Streaky bacon, pork sausage, thyme roasted cocktail tomatoes, Balsamic glazed mushrooms

Breakfast menu week 1

- Pancetta and parmesan muffin served with onion marmalade
- Salmon scrambled eggs on chive bubble bread served with a horseradish and cucumber tzatziki(V)
- White egg omelette served with vegetable spaghetti stir fry and whole wheat toast (H)(V)
- Oats porridge served with a spiced whiskey and apple compote and sweet dukkah (V)
- Classic alpine breakfast

Breakfast menu week 2

- Apple and rooibos muffin served with hot vanilla honey (V) (H)
- White anchovies on toast: White anchovy, green olive and lemon butter on herbed toast
- Corn cakes topped with scrambled eggs served with a coriander and tomato salsa (V) (H)
- Baked egg cup with giant black mushrooms, pancetta crisps and confit tomatoes (V) (H) (G)
- Classic alpine breakfast

Breakfast menu week 3

- ***Breakfast croquet monsieur***
Hickory ham and mature cheddar and egg toasted sandwich served with green tomato chutney
- ***Beetroot muffin***
Beetroot, black pepper and goats cheese muffin served with thyme and onion chutney (V)
- ***Bangers***
Pork banger skewers served with potato and red onion rosti, fried egg and a honey and mustard hollandaise
- ***Salmon trout pancakes***
Oat and buckwheat pancakes topped with smoked salmon trout, salmon roe and lemon and fennel yoghurt (H)
- ***Classic alpine breakfast***

Breakfast menu week 4

- ***Banana bread***
Banana and pecan nut mini loaf topped with maple scented ricotta (H) (V)
- ***Eggs and soldiers***
Soft boiled eggs with crispy brioche fingers served with herbed Maldon salt
- ***Breakfast tart***
Puff Pastry canvas topped with bacon, sweet onions, black mushroom, confit tomatoes and a fried egg served with homemade tomato relish
- ***Caprese egg bake***
Eggs baked in a tomato and basil concasse topped with mozzarella and drizzled with balsamic reduction (V) (G)
- ***Classic alpine breakfast***

Breakfast menu week 5

- ***Spanish breakfast quiche***
Chorizo, sun dried tomato and sweet onion quiche served with a sweet pepper relish
- ***Classic herb omelette***
Served with freshly baked bread (H) (V)
- ***Courgette and lemon muffin***
Served with smoked paprika butter(H) (V)
- ***Health banana split***
Fresh bananas topped with a coconut fruit salad, vanilla yoghurt homemade ginger muesli (H) (V)

- ***Classic alpine breakfast***

Breakfast menu week 6

- ***Mr. Poelhuber's cool banana porridge(H) (V)***
With sunflower seeds, Bulgarian yoghurt and flaxseed oil served with fresh fruit
- ***Blue berry pancakes***
With sticky almond molasses syrup and vanilla cream
- ***Parma ham and egg cup***
Topped with chive foaming hollandaise (G)
- ***Asparagus wonton soldiers***
Crispy fried wonton wrapped bacon and asparagus served with soft boiled eggs and truffle salt
- ***Classic alpine breakfast***

Breakfast menu week 7

- ***Eggs Benedict***
English muffin topped with a poached egg, crispy bacon and hollandaise
- ***Chili and tomato strata***
Bread and egg bake flavored with chili and garlic topped with slow roasted tomatoes and served with spicy acthar
- ***Vanilla finger doughnuts***
Served with homemade hot chocolate and topped with cinnamon foam
- ***Wholegrain tomato bruschetta***
Topped with a poached egg and mixed sprouts (H) (V)
- ***Classic alpine breakfast***

Breakfast menu week 8

- ***Steak, egg and chips***
Pan seared fillet medallions topped with a fried egg and served with rosemary pomme fritte and homemade tomato relish (G)
- ***Goats cheese, bacon and thyme soufflé***
Served with confit tomatoes and parmesan crisps
- ***Giant baked mushrooms***
Topped with basil pesto and ricotta served with gremolata(H) (V) (G)
- ***Pear and coffee muffin***
Served with vanilla cream and a pear salad
- ***Fennel scone***
Served with mascarpone, red wine poached figs and pancetta crisps
- ***Classic alpine breakfast***

Breakfast menu week 9

- ***Mr. Salads Salmon frittata***

- Topped with a gratinated lemon sabayon and served with a garden herb salad (G)
- ***Smoked chicken, feta and peppadew quiche***
- ***Trio cheese scone***
Served with caramelized onion and herbed butter
- ***Biltong egg bake***
Topped with mozzarella and served with homemade tomato relish
- ***Rhubarb and ginger muesli fool with vanilla yoghurt(H) (V)***
- ***Classic alpine breakfast***

Breakfast menu week 10

- ***Brioche French toast***
Served with maple crème fraiche and berries
- ***Piquant pepper frittata tower***
With ostrich medallions topped with a goats cheese and black pepper sabayon (H) (V) (G)
- ***Balsamic marinated biltong, feta and sundried tomato frittata (G)***
- ***Breakfast bagel (Choice)***
 - Salmon, Boursain cheese and green olive chutney
 - Roast beef, wild rocket, sun dried tomatoes and ricotta
 - Roasted aubergine with dukkah, basil and labneh