



LANZERAC

HOTEL & SPA

— 1692 —



# Sunday Lunch Menu

## Starters

### *Spiced Pear and Parma Ham Salad*

*With Blue Cheese, Spiced Macadamia Nuts, Cucumber and Rocket Salad*

Or

### *Marinated Beef Carpaccio*

*Served with Cauliflower Puree, Sundried Tomatoes, Rainbow Carrots and Balsamic Vinaigrette*

Or

### *Roast Tomato Soup*

*Served with Rocket Pesto, Sour Cream and Sweet Potato Crisps*

Or

### *Two Ways of Salmon*

*Salmon Gravadlax, Smoked Salmon Mousse, Roasted Beets, Citrus Segments and Crisp Capers*

## Mains

### *Grilled Pork Loin Steak*

*With Butternut Fondant, Salt Baked Red Cabbage, Pea Puree and Baby Corn Salad*

Or

### *Pinotage Braised Oxtail*

*On Creamy Potato Mash, Roasted Root Vegetables, Poached Onions and Spinach Mousse.*

Or

### *Thyme Rubbed Chicken Supreme*

*Exotic Mushroom Risotto, Baby Leeks, Pickled Baby Beets and Roasted Cocktail Tomatoes*

Or

### *Prawn, Coriander & Chilli Patagonia Tube*

*Served with Creamy Herbed Potato Gnocchi, Tenderstem Broccoli Crisp baby Squid & Pan Fried Langoustine.*

## Desserts

### *Chocolate Cake Square*

*With Citrus salad, Orange Sorbet and Chocolate Sauce*

Or

### *Berry cheese cake*

*Strawberry Compote, Macadamia Crumble and Tonka Ice Cream*

Or

### *Vanilla Crème Caramel*

*Served with Poppy Biscotti, Orange Caviar and Mango Ganache*



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## Starters

### *Marinated Duck Breast*

*Served With Rocket, Mange Tout and Orange Salad*

Or

### *Snoek Pate*

*Served with Cucumber Jelly, Truffled Malba Toast & Pickled Veg*

Or

### *Tomato & Mozzarella Salad*

*Served with Rosa Tomatoes, Basil Gel, Rocket and Balsamic Glaze*

Or

### *Aged Cheddar & Cauliflower Soup*

*Served with Almond & Spinach Pesto & Aubergine Jelly*

## Mains

### *Dry Duxelle Stuffed Chicken Supreme*

*Served with Mediterranean Couscous salad, Tenderstem Broccoli & Red Pepper Coulis*

### *Rosemary Roasted Sirloin*

*Served With Potato Dauphinoise, Honey Glazed Rainbow Carrots, Plum Puree & Pinotage Sauce*

Or

### *Coriander Rubbed Sea bass*

*Served With Sweet Potato Rosti, Bok Choy, Baked Beets & Pink Peppercorn Sauce*

Or

### *Exotic Mushroom Risotto*

*Served With Fried Enoki Mushrooms, Sundried Tomatoes & Courgette Ribbons*

## Desserts

### *Chocolate Profiteroles*

*With White Chocolate Cream, Dark Chocolate Ganache, Pineapple Compote & Coco Pops*

Or

### *Madeira Cake*

*With Italian Meringue, Crème Caramel Filling, Strawberry Ice Cream & Lemon Curd*

Or

### *Thyme Pannacotta*

*Served with Coconut Lime Sauce, Spiced Apple Caviar,  
Toasted Coconut Shavings & Hazelnut Sugar shards*



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## Sunday Lunch Menu

### Starters

#### *Two Ways of Salmon*

*Beetroot & Orange Gravadlax, Salmon Mousse served with Beetroot, Citrus Segments & Herb Salad*

Or

#### *Trio of Melon & Parma Ham*

*Served with Blue Cheese Mousse, Marinated Watermelon Pearls & Rocket Salad*

Or

#### *Marinated Pepper, Feta & Saffron Potato Frittata*

*With Pickled Carrots, Cucumber Ribbons, Pea shoots & Rocket Emulsion*

Or

#### *Tomato & Basil Gazpacho*

*With Tempura Courgettes & Sour Cream*

### Mains

#### *Marinated Whole Roast Ribeye*

*Served with Sweet Potato Fondant, Yorkshire Pudding, Glazed Rainbow Carrots & Creamed Spinach*

Or

#### *Confit Duck Leg*

*Served on Creamy Mashed Potatoes, Braised Red Cabbage, Tenderstem Broccoli, Roasted Baby Beetroot,*

*Honey & Star Anise Jus*

Or

#### *Sole Paupiette*

*Stuffed with Salmon Mousse, Served on a Tomato, Pancetta & Bean Cassoulet,*

*Spiced Avo Puree & Roasted Yellow Tomatoes*

Or

#### *Bacon Wrapped Pork Fillet*

*Served With Pan Fried Bok Choy, Clove Infused Butternut Puree, Artichokes & a Fruity Corn Salsa*

### Desserts

#### *White Chocolate Pannacotta*

*With Rosewater Caviar, Strawberry Gel & Dulcey Aero*

Or

#### *Ricotta & Walnut Cake*

*With Blood Orange Sorbet, Orange Compote & Walnut Crumble*

Or

#### *Brandy Pear Tart Tatin*

*Served with Butter Roasted Pear Puree, Deep Fried Pear Skins & Brandy Sauce*