

FESTIVE AFTERNOON TEA

SAVOURY STATION

Smoked Turkey Finger Sandwich, Horseradish Mayonnaise, Rocket | *G*
Pickled Cucumber Sandwich, Daikon Radish,
Dill Cream Cheese spread on Health Loaf Fingers | *GNV*
Vegetable Tartlets, Smoked Carrot and Charred Broccoli | *GV*
Lamb Shoulder Rilette, Semi Dried Tomato, Gremolata, Vetkoek | *G*
Roast Beef, Soy Shitake Mushrooms, Mushroom Chutney en Croute | *G*
Confit Duck, Kumquat Compote, Cranberry Fluid Gel, Brioche Toast | *G*
Orange, Cinnamon, Star Anise Cured Norwegian Salmon, Citrus Choux Pastry | *G*

SWEET SELECTION

Geode Seashell Macaroons with Caramel Cream | *GNV*
White Chocolate and Raspberry Blondie | *GV*
Pistachio Paris Choux Bun | *GNV*
Baked Lemon and Blueberry Tart | *GV*
Gourmet Fruit Mince Pies | *GV*
Glazed Red Cherry Scones | *GV*

A - Alcohol | G - Gluten | N - Nuts | P - Pork | S - Shellfish | V - Vegetarian | VG - Vegan

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

Menu prices are quoted in ZAR, inclusive of 15% VAT.