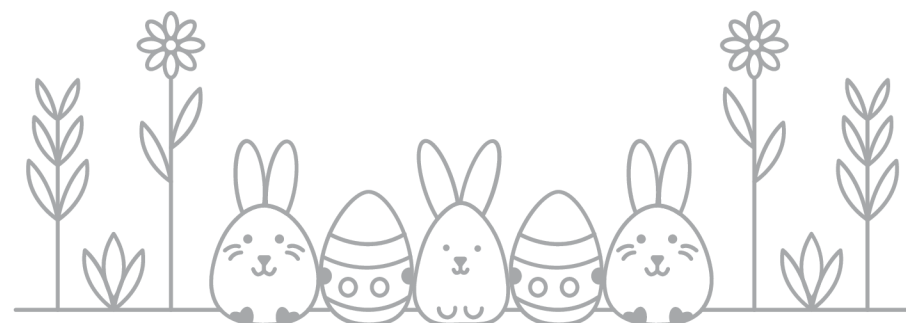




GATHER AND FEAST

EASTER HARVEST TABLE





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EASTER HARVEST TABLE

Where autumn light falls soft and slow,
And golden fields in stillness glow,
We gather close, both old and new,
With stories shared and laughter too.

The table waits in quiet grace,
A harvest spread, a meeting place,
Of fragrant herbs and bread still warm,
Of comfort found in simple form.

There's joy in every passing plate,
In hands that serve and hearts that wait,
In flavours rich, in glasses raised,
In moments gently, fully savoured.

For Easter speaks of more than seasons —
It whispers of remembering,
Of gratitude, of time, of cheer,
Of those who make the table dear.

So linger long, let worries cease,
Embrace the hour, the food, the peace,
For life's most precious gifts are these:
Shared bread, shared time, shared memories.



EASTER HARVEST TABLE

Incl Welcome Drink – Easter Bellini and Easter Egg Hunt
R895 per person/ Children U12 R440 per child

FIRST COURSE – SOUP

Spring Pea & Mint Velouté

with whipped goat's cheese, lemon oil, and toasted seed crumble

SECOND COURSE – SALADS & COLD STARTERS (HARVEST TABLE)

A selection of fresh, vibrant dishes for the table:

Langside Pink Peppercorn Beef Carpaccio, Dashi Mayonaise, Quail Egg and
Chimichurri

Baby Leaf Salad with pickled urban farmed vegetables, baby cucumber, herb
vinaigrette and coconut yoghurt

Roasted Rainbow Beets with whipped feta and candied walnuts
Malay Spiced Pickled Fish with citrus, capers, and dill crème

Rustic Bread Basket with Mosbolletjies and Sour Dough Pillows
with farm butter and olive oil

THIRD COURSE – MAIN COURSE (SHARED HARVEST TABLE)

Slow-Roasted Lamb Leg with Dukkha and Pomegranate Jus
Herb-Roasted Free-Range Chicken Roulade with lemon & thyme

Cranberry and Sage Fragrant Basmati
Honey-Glazed Carrots & Root Vegetables
Tempura Broccoli with a Buttermilk and Clementine Dressing
Creamy Potato Gratin

FOURTH COURSE – DESSERT TRIO

Traditional Hot Cross Bun Bread & Butter Pudding with vanilla custard
Lemon & Passion Fruit Tart
Dark Chocolate Easter Nest with toasted coconut