



## BLACKBOARD VALENTINE'S DAY MENU

Available in the Lounge for lunch and dinner 13<sup>th</sup> and 14<sup>th</sup> February.  
R 550 per person.

### STARTERS

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Exotic mushroom salad - VG - N - G

Served with a cold mushroom and jasmine broth

Or

Curry leaf cured sea trout - F - D - G

With soft feta curds, citrus and coriander salsa

Or

Smoked peppered duck - GL - G

With mango salsa and mango chili sorbet

### MAINS

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Herb crusted kingklip - F - D - G

Served with mussel, corn and potato ragout

Or

Beef sirloin - D - GL - G

Served with beef short rib tortellini, Bordelaise sauce, cauliflower and Parmesan

Or

Carrot and sweet potato pavé - VG

Served with BBQ carrot, lentil and sunflower stuffed roasted onion with a sorrel sauce

### DESSERTS

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Baked white chocolate ganache on sable biscuit with citrus - D - E - GL

Or

Raspberry and litchi Eton mess - D - E

V - vegetarian | VG - vegan | N - nuts | F - fish | S - shellfish | G - garlic

D - dairy | E - egg | P - peanut | GL - gluten | GF - gluten free