

# Rambling Vine Spring Menu

## **Salmon Pastrami**

Citrus and Soft Herb Cured Scottish Salmon served with a Tempuraed California Roll Topped with Salmon Roe and Japanese Mayo

## **Chicken Consommé**

Chicken Consommé served with Smoked Chicken and Cream Cheese Ravioli and finished off with Edamame Beans and White Truffle Oil

## **(V) Blue Cheese Soufflé**

Double Baked Stilton Soufflé served with a Stilton Mousse accompanied by a Hanepoot Saffron Poached Pear

## **Smoked Beef Carpaccio**

Home Smoked Beef Carpaccio Served with a Bouquet of Fresh Herbs Topped with Lemon Olive Oil and Garnished with Home Baked Cheese Straw

## **Carpaccio of Springbok**

Namibian Springbok Carpaccio served with Sauce Cipriani and Parmigiano Chips topped with Rosa Tomato and Spanish Onion Salsa

## **Foie Gras Terrine**

Foie Gras Terrine served with Melba Brioche accompanied by a Port Jelly and Calvados Ice Cream

## **Ceasar Salad**

Crispy Grilled Panchetta, White Anchovies and Baby Cos Lettuce served with Gnocchi Croutons and Quail Eggs Drizzled with Ceasar Dressing and finished off with Parmesan Crisps

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## **Fillet of Karan Beef**

Karan Beef Fillet served with Potato Fondant topped with Foie Gras accompanied by Poached Marrow and Sauce Bordelaise

## **Karoo Lamb Shank**

Slow Roasted Karoo Lamb served with a Tomato and Basil Potato Puree, Seasonal Vegetables finished off with a Toffee Apple Demi-Glace

## **Belly of Pork**

Braised Belly of Pork served on a Micro Asian Stir Fry and accompanied by Cumin, Coriander and Mash Wonton Parcels and finished off with a Asian Jus

### **Quail**

Deboned Quail Stuffed with Pickled Ox Tongue Farce served with Pommes Dauphine and a Thyme Jus

### **Scottish Salmon**

Stuffed Scottish Salmon stuffed with Mushroom Farce served on Basmati Rice and Green Asparagus Spears finished off with Leek Foam

### **Surf and Turf**

Irish Scallops with Grilled Foie Gras on Fried Brioche accompanied by a Cauliflower Puree and finished with Micro Salad and Raspberry Walnut Vinaigrette

### **Fish and Chips**

Alaskan Crab Leg Poached in Bouquet Garni and White Wine served with Basil and Coriander Aioli and Rustic Chips

### **Butternut Risotto**

Slow Roasted Butternut Risotto Topped with White Italian Truffle oil and Parmigiano Reggiano Shavings

### **Wild Mushroom Ravioli**

Homemade Ravioli Stuffed with Wild Mushroom filling served with a Gorgonzola and Tarragon Sauce Finished off with Parmesan and Black Truffle Shavings

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### **Crème Brûlée**

Frangelico Crème Brûlée served with Chocolate Mousse Tower and Pattern Tuile

### **Amarula soufflé**

With Berry Compote and a Honeycomb Ice Cream garnished with a Pink Pepper Corn Tuile

### **Chocolate Assiette**

Chocolate Torte, Chocolate Chip Semi Fredo and Chocolate Truffle Pear

### **Coconut Bavaois**

Coconut Bavaois with Lemon Curd Filling with Crème Caramel Sauce and Sesame Ice Cream

### **Damme Blanche**

Home Made Vanilla Ice Cream and Chocolate Sauce with Fairy Garden and Meringue Mushrooms

### **Cheese Board**

Chef's Selection of International Cheeses served with homemade preserve, bread and selection of Crackers and homemade bread

