



Lord Selborne

## **DINNER MENU**

Served from 18h00 - 22h00

### **STARTERS**

Soup of the day
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Please ask your waitron R45

### Salmon rösti

Smoked Norwegian salmon served on an Asian potato rösti with cucumber raita

& lemon segments

R75

### Chicken Caesar salad

Crisp garden greens topped with anchovy fillets, seared chicken breast fillet,
buttered croutons & drizzled with a whole-grain mustard dressing

R65

### Assorted vegetable tempuras

Tasty green banana, courgette, baby carrot and potato dipped in a mild curried batter

& deep fried, served on a nest of rice noodles with a sweet chilli dipping sauce

R60

# MAIN COURSE

Fillet of prime beef Tender fillet of beef stuffed with Camembert, accompanied with a Glühwein mushroom sauce	R165
Lamb shank Braised lamb shank served with a rosemary red wine reduction	R210
Baby chicken  Boneless seared baby chicken smothered with a honey & white wine reduction	R170
Grilled linefish  Please ask your waitron about availability  Herb & garlic crusted, served with a creamy lemon & garlic sauce	R180
Seared calamari  Cajun-spiced calamari seared in olive oil & served with savoury rice & a citrus hollandaise sauce	R120
Vegetable pasta Wok-seared seasonal vegetable medley tossed in a creamy sauce with tagliatelle & sprinkled with parmesan cheese	R70
Curried chicken  Chicken cooked on the bone in the aromatic flavours of the spice route, served with basmati rice, poppadum, sambals & cucumber raita	R90

### **DESSERTS**

**Crumpet sensation** 

& served with vanilla ice cream

# Chocolate brownie Homemade double chocolate brownie dusted with cocoa & served with vanilla ice cream Berry crème brûlée Rich baked custard topped with crisp caramel & a berry compote Banana flambé Ripe banana cooked in lemon & orange syrup, flambéed with Grand Marnier, R65

Stack of three crumpets layered with whipped cream, syrup, mixed berry compote

R55