



SELBORNE

GOLF ESTATE, HOTEL & SPA



Lord Selborne

DINNER MENU

Served from 18h00 - 22h00

STARTERS

Soup of the day

Please ask your waitron

R45

Prawn tempura

Well-seasoned, deveined prawns dipped in a mild curry batter, fried & served on a crisp bed of greens with a homemade sweet chilli sauce

R95

Chef's salad

Assorted lettuce topped with strips of ham, salami, cheese, mixed peppers, cucumber & cherry tomatoes, served with creamy ranch dressing

R55

Chicken & tuna timbale

Moist poached chicken & shredded tuna capped with mayonnaise, assembled on a chiffonade of lettuce, with cherry tomatoes, cucumber, boiled egg, black olives & onion rings

R75

Crispy vegetable spring rolls

Homemade vegetable spring rolls served on deep-fried rice noodles, with a sweet & sour dipping sauce

R50

MAIN COURSE

Lazy-aged beef fillet

Tender fillet of beef grilled to your taste, served on sautéed mushrooms & spinach, drizzled with balsamic reduction

R165

Chicken & ribs combo

Grilled chicken supreme on a bed of BBQ shredded pork spare ribs, accompanied with pesto noodles

R145

Grilled pork chop

Tasty pork chop served with caramelized apple wedges on butternut potato mash

R85

Succulent rack of lamb

Grilled rack of lamb smothered with English mustard, dusted with herb & garlic crumbs, & served with a red wine jus

R165

Catch of the day

Please ask your waitron about availability

R145

Greengrocer's platter

Grilled vegetable patty topped with sautéed onion, stir-fried soya chunks, mushroom & herb risotto, accompanied with a creamy cheese sauce

R110

Spicy curried beef

Succulent cubes of beef cooked in a piquant curry sauce, served with basmati rice, grilled banana, sambals, a poppadum & desiccated coconut

R135

DESSERTS

Apple tarte tatin

Baked apples with tasty pie pastry

R55

Tequila & lime cheesecake

R55

Ice cream & chocolate sauce

R45

Cherries jubilee

R65