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# SELBORNE

GOLF ESTATE, HOTEL & SPA



Lord Selborne

# DINNER MENU

Served from 18h00 - 22h00

## STARTERS

### **Soup of the day**

Please ask your waitron

R45

### **Chicken liver pâté**

Cooked chicken livers pureed with butter, cream, onion, apples & paprika,  
served with cranberry sauce & Melba toast

R55

### **Succulent spicy prawn**

Cajun marinated butterflied prawn, grilled & served on crisp garden  
greens, drizzled with a citrus hollandaise cream

R110

### **Greek salad**

Crisp greens tossed with black olives, cherry tomatoes, cucumber, mixed peppers & feta,  
drizzled with a ranch dressing

R55

## MAIN COURSE

### **Grilled chicken and prawn combo**

Succulent quarter chicken & four grilled prawns served on savoury rice with creamy lemon butter sauce

R135

### **Spare rib & calamari combo**

BBQ boneless pork spare ribs & pan-seared calamari heads & tubes in a creamy sweet chilli sauce

R145

### **Tender T-bone**

Large T-bone steak grilled to your taste & topped with a mixed mushroom & bone marrow ragout

R210

### **Grilled lamb chops**

Juicy loin chops grilled with a mint & garlic rub, accompanied with butter couscous & a red wine jus

R175

### **Mushroom risotto**

Italian risotto cooked in vegetable stock, aromatic herbs & mixed mushrooms, laced with crème fraiche & parmesan

R80

### **Spicy mutton curry**

Tender cubes of mutton cooked in Asian flavours, served with braised basmati rice, banana in yoghurt, sambals & a poppadum

R140

## DESSERTS

### **Ice cream & chocolate sauce**

Two scoops of creamy vanilla ice cream served with a Bar. One chocolate sauce

R45

### **Crêpes Suzette**

Paper-thin pancakes tossed in orange syrup, flambéed with brandy & served with ice cream

R65

### **Baked cheesecake**

New York-style baked cheesecake topped with a mixed berry compote & whipped cream

R70

### **Homemade crème caramel**

Double custard with caramel, ice cream & whipped cream

R50