

GOLDEN HORSE

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HOTEL

Salads

Greek Salad (v)

Exotic crispy greens, feta, rocket, shoots, tomato, peppers, wholegrain mustard dressing

Slow Boiled Beetroot Salad (v)

Diced apple, balsamic reduction

German Potato Salad (v)

Capers, gherkins, parsley, boiled egg, whole grain mustard dressing

Farfalle Pasta Salad (v)

Roasted root vegetables, calamata olives, baby tomato, basil pesto vinaigrette

Mains

Roasted Leg of Lamb

Marinated with fresh thyme, Dijon mustard, garlic, Madagascan pepper cream gravy, roast potatoes

Slow Braised Mutton Curry

Braised with Durban's finest spices, pickles, sambals, poppadum's, rice

Roast Chicken

Rubbed with, Cajun, fresh thyme, and garlic

Master Stock glazed Lamb ribs

Marinated with mint and garlic

Honey and Brown Sugar Glazed Gammon

Bigarade jus, homemade apple sauce

Traditional savoury pap

Grilled Hake

Lemon Caper, veloute

Butternut, Spinach and Mushroom lasagne (v)

Brown sugar glazed butternut, tomato passata, parmesan, gratinated with mozzarella

Steamed seasonal vegetables (v)

Glazed with herbed butter

Desserts

Malva Pudding

Caramel sauce

Granadilla Cheesecake

Vanilla ice cream

Fruit salad

Passion fruit puree

Fresh fruit tartlet, Milk tartlet

R 450pp (Kids under 12years R200pp)