

# EASY SUNDAY LUNCH

R425 PER PERSON | INCLUDES A GLASS OF PALM HOUSE WINE

## FOR THE TABLE

A SELECTION OF SEASONAL BITES, SERVED FAMILY-STYLE

BAKED BRIE AND CARAMELISED ONION  
TARTLETS Flaky pastry, fig and balsamic drizzle

HOUSE-SMOKED TROUT PÂTÉ  
Wild herb crème fraîche and sourdough crostini  
HERITAGE TOMATO AND BURRATA SALAD  
Aged balsamic and basil oil  
GRILLED ARTICHOOKES AND MARINATED

OLIVES  
Lemon and thyme dressing  
WARM FARMHOUSE BREAD BASKET  
Whipped butter and wild garlic salt

## SOUP COURSE

ROAST BUTTERNUT AND SAGE SOUP Finished with  
truffle crème, toasted pecans and micro herbs

## MAIN COURSE

CONFIT CALHAM DUCK LEG  
Smoked Buchu and Berry Jus  
OR  
HERB-STUDDED ROASTED LEG OF LAMB  
Garlic rosemary rub, red wine jus and mint salsa

verde  
SIDES  
Duck fat roasted potatoes  
Creamed spinach with nutmeg  
Honey-glazed heirloom carrots  
Yorkshire pudding and rich pan gravy

## DESSERT

BISCOFF CHEESE CAKE  
Caramalised White Chocolate, Amarula Ice Cream