



# EASTER SUNDAY LUNCH

*Silver Forest Boutique Hotel & 3 Kitchens*

**2 COURSES — R395 per person**

**3 COURSES — R450 per person**  
**(includes a special Easter gift)**

## STARTERS

### **Pea & Mint Velouté**

Crispy Black Forest ham, pickled peach, crème fraîche, pea shoots

### **Line Fish Ceviche**

Spicy line fish ceviche, exotic cherry tomato salsa, cucumber consommé, chilli oil, squid ink tuile

### **Roasted Baby Beetroot (V)**

Honey roasted beetroots, whipped goat's cheese, walnut vinaigrette, wild rocket

## MAINS

### **Slow Roasted Lamb Shoulder**

Parsnip purée, honey glazed carrots, potato pavé, rosemary lamb jus, mint gremolata

### **Grilled Chicken Supreme**

Carrot purée, confit fennel, potato pavé, chicken jus, chive oil, charred broccolini

### **Exotic Mushroom Risotto (V)**

Pan-fried exotic mushrooms, shiitake, parmesan crunchies, lemon zest, herbed truffle lemon oil

## DESSERTS

### **Lemon Tart**

Silky lemon curd, fresh raspberries, raspberry gel, micro mint, candied lime

### **Coconut & Cardamom Panna Cotta**

Raspberry sorbet, pineapple carpaccio, almond crumble, basil oil

*Relaxed Easter dining in the Winelands*