

Jamala Winter Menu 2021 – Menu two

(Please select one option for each course)

Name: _____

Room: _____

**(Dishes have been hand crafted by our chefs and cannot be altered,
please take this into consideration when making your selection)**

Entrée

- ∞ Tasting platter of hot and cold gourmet canapes *G*/D**
- OR
- ∞ Vegetarian tasting platter of hot and cold gourmet canapes *G*/D**

Main

- ∞ Spatchcock 'Zanzibar' served with green bean bundle, ricotta and spinach stuffed zucchini flower and jus *G*/D**
- Zanzibar is an island off the coast of Tanzania and like this dish,
It is renowned for the special flavours it produces!*
- OR
- ∞ Herb crusted rack of lamb 'Karoo', served medium rare, mustard seed mash, vegetable stack, snow pea medley, confit eshalots, rosemary jus *G/D**
- The Karoo region of South Africa produces a unique flavour of Lamb, just like our chef's dish.*
- OR
- ∞ Creamy pesto pasta, sundried tomatoes, finished with pecorino, rocket and toasted pine nuts *G**
- OR
- ∞ Oven roasted pumpkin and vegetable curry
- served with a side of coconut rice *G/D/Vegan**

Dessert

(Please ask staff for Dairy and gluten free options)

- ∞ Trio of desserts mini choc fondant, strawberry macarons and mousse
- OR
- ∞ Sticky date pudding with butterscotch sauce and vanilla bean ice cream
- OR
- ∞ Cheese selection with charcoal rice crackers, lavosh, dried fruits *G**

Additional Dietary Requirements _____

G – Gluten free G – gluten free option available*

D – Dairy free D – dairy free option available*