



# BEAUMONT

Family Wines

## Summer Welcome

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Hugo Cocktail – White Wine, Elderflower Cordial, Lemon, Mint & Soda Water	R65
White Port, Tonic & Orange Cocktail	R65
Toasted Almonds & Marinated Olives	R25

## Starters – all served with home-made sourdough

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Chargrilled vegetables served on a chocolate & chilli mole sauce with Santa Anna nachos V	R80
Slow roasted tomato tart, pesto, goat's cheese & wild rocket salad V	R80
Spiced pear, smoked goats' cheese & honey roasted almond salad V	R80
Baby marrow, parmesan and basil soup V	R80
Parma ham, marinated mozzarella, nectarine, pine nut & rocket salad	R95
Tuna Carpaccio with toasted sesame seeds, spring onions, ginger & a soy dressing	R115
Smoked kudu Carpaccio, horseradish, orange zest & shaved black garlic	R115
Blackened salmon, lime aioli, crispy Asian salad with tataki dressing	R130

## Mains

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Butter chicken served on fragrant basmati rice <i>To the tables: coconut &amp; coriander chutney, cucumber raita, poppadoms &amp; rotis</i>	R160
Bistro beef fillet, bacon & onion sautéed potatoes, tartar sauce Baby Gem Salad and Dijon mustard to the tables	R225
Marinated fillet of beef, butternut & carrot mash, sautéed fine bean, slow roasted balsamic baby tomatoes, Salsa Verde	R225
Dill crusted line fish, nutmeg mash & sautéed asparagus, passion fruit & wholegrain mustard reduction	R225
Buttermilk spiced kingklip, spinach & tomato lentils, lemon curried coriander yoghurt	R225



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Spinach & ricotta Gnudi, slow roast tomato sauce, parmesan V	R140
Homemade wild mushroom ravioli, burnt sage butter, toasted pine nuts, parmesan V	R140
Indian paneer, spinach and creamy tomato curry <i>served with fragrant basmati rice, coriander chutney and poppadum's</i> V	R140

## Plated Dessert

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Vanilla bean & yoghurt panna cottas with berries and a sesame snap tuille	R70
Granadilla & Elderflower Pavlova	R70
Tart au Citron served with passion fruit coulis and whipped cream	R70
“Strawberry Cheesecake” – vanilla bean cream cheese, berries & ginger snap crush	R70
Chocolate, hazelnut and espresso torte served with crème fraîche and berry coulis	R80

*These prices are based on a pre-chosen 3 Course Menu (one option per course)*

*A vegetarian option may also be selected if you choose a meat / fish option*

*Should you wish to have fewer courses please contact us for an individual quote*

***A 10% service charge will be added to 8 guests or more***