

VALENTINE'S DINNER

Welcome Drink on Arrival

AMUSE-BOUCHE – SELECT ONE

Smoked Trout Roulade

Delicately rolled smoked trout with lemon crème fraîche, fresh cucumber ribbons, and a drizzle of dill oil.

or

Caprese Bruschetta (Vegetarian)

Toasted bruschetta topped with cherry tomatoes, mozzarella, basil, and a balsamic glaze.

STARTER – SELECT ONE

Pan-Fried Calamari

Pan-fried calamari on beetroot tagliatelle with blue cheese soil, crispy spiced onion, and lavender garlic sauce.

or

Creamy Mushroom & Parmesan Arancini

Golden mushroom and Parmesan arancini with white mushroom ragout, truffle aioli, and a Parmesan crisp.

SOUP COURSE

Roasted Red Pepper & Tomato Bisque

Velvety roasted red pepper and tomato bisque with basil cream and a Parmesan tuile.

MAIN COURSE – SELECT ONE

Herb-Crusted Beef Fillet

Herb-crusted beef fillet with truffle mash, glazed baby carrots, and red wine jus.

or

Pan-Seared Chicken Supreme

Pan-seared chicken supreme with herb polenta, seasonal greens, and sun-dried tomato basil cream.

or

Spinach & Ricotta Ravioli (Vegetarian)

Ricotta and spinach-filled pasta in a light cherry tomato sauce with baby spinach.

DESSERT – SELECT ONE

Warm Chocolate Fondant

Warm chocolate fondant with a molten centre, vanilla bean ice cream, and raspberry coulis.

or

Spiced Apple & Berry Crumble

Spiced apple and berry crumble with golden oat streusel and vanilla custard.

**MONT AUX
SOURCES**
DRAKENSBERG RESORT

R 499.00 PER PERSON

Limited Seating – Booking is Essential

Please inform your waiter of any dietary requirements or allergies.