

# Easter Sunday Lunch

## MENU

### ARRIVAL DRINKS

Cottontail-Tini

### HARVEST TABLE & CANAPE'S

Traditional Pickled Fish

Hot Cross Buns & Oven Fresh Bakery Selection

Biltong & Herb Butters, Hummus, Olive Tapenade, Chicken Liver Pate, Basil Pesto, and a Cheese Platter Trio with Fresh Fruit & Accompaniments

Salad Selection - Lettuce Leaves, Cocktail Tomatoes Red Onion, Mixed Peppers, Carrot Shavings, Cucumber, Chickpeas, Fresh Pineapple, Pickled Chilli's, Pickled Vegetables, Feta Cheese, Peppadews, Dill Cucumbers, Olives, Feta Cheese, Seed Selection, Roasted Macadamia Nuts, Croutons & Dressings  
Creamy Mustard Potato Salad

### MAINS

Pineapple & Cherry Glazed Gammon

Moroccan Lamb Curry

Smoked Paprika Roast Chicken

Golabki, Savoury Beef Meatballs Wrapped in Cabbage Leaves, Steamed & Pan Fried with Herb Butter

Garlic New Potatoes

Steamed Basmati Rice

Sauteed Green Beans with Mushrooms & Red Onion

Pumpkin Fritters with Caramel Sauce

Ratatouille

### DESSERT DECADENCE

Red Velvet Cake

Apple Pie with Whipped Cream

Waffle Station with Selection of Toppings, Sauces & Fresh Fruit

Coffee & Tea Station



**COACH HOUSE**  
HOTEL & SPA

Adults R499.00

Seniors R399.00

Kids 6-12 Yrs R249.00

Kids Under 6 Eat Free

