



Mother's Day Lunch

Welcome Drink and a Gift For Mom

STARTER

Harvest Table – Cucumber, Cocktail Tomato, Olives, Feta Cheese, Red Onions, Peppers, Croutons, Chickpeas, Sunflower Seeds, Dried Cranberry, Crispy Bacon Bits, Chicken Strips, Grilled Pineapple, Carrot Shavings, Dill Cucumber, Peppadews with Freshly Grown Herbs from our Garden and our Chef's Famous Salad Dressings
Bruschetta Bar
Creamy Vegetable Soup

MAIN COURSE

Slow Roasted Leg of Lamb Infused with Fragrant Rosemary & Garlic, served with Mint Sauce and New Potatoes
Butter Chicken Curry with Fresh Chopped Cilantro & Coconut Shavings, served with Homemade Roti
Boules de Picolat, Traditional Catalan Style Meatball Dish with Porcini Mushrooms, Green Olives & Tomato Sauce
Mediterranean Vegetable Medley
Caramelized Orange and Ginger Fingerling Carrots
Traditional Macaroni & Cheese
Steamed Basmati Rice



COACH HOUSE

HOTEL & SPA

DESSERT

Blueberry Baked Cheesecake with Blueberry Compote
Traditional Bread and Butter Pudding served with Crème Fraiche
Waffle Station with selection of Toppings and Treats
Coffee & Tea

Adults R489.00

Senior R399

Kids under 12- R245

Kids under 6- Free

