



CH
COACH HOUSE
HOTEL & SPA

DINNER FOR A QUEEN

In our Wine Cellar

Includes a glass of Methode Cap Classic on arrival & Mini Mezze Platter
**Choose any Starter, Main Course and Dessert

Starters

Roasted Tomato & Burrata Salad (v)
Beef Carpaccio with Rocket, Parmesan, Capers & Truffle dressing
Caramelized Onion, Goats Cheese & Thyme Tartlet (v)
**Palate Cleanser

Main Course

Garlic & Lemon Salmon with Crispy Skin Pan Fried, with String Beans & Creamy Chive & Parmesan Mashed Potato
Slow braised oxtail served with Creamy Polenta, Charred Brussels Sprouts & Fingerling Carrots
Fillet Mignon with Bearnaise Sauce, Roasted Baby Tomatoes, Peppers & New Potatoes
Lemon Ricotta with Burnt Sage Butter & Toasted Pine Nuts (V)
**Palate Cleanser

Dessert

Merlot Poached Pears with Vanilla & Cinnamon Served with Crème Fraiche
Passion Fruit Pannacotta with Vanilla Ice Cream
Sticky Chocolate Pudding with Marshmallows, & Tia Maria Crème Anglaise

9th May 2026

Couple Booking: R1699
Individual (extra guests) R825

