

WOMENS DAY LUNCH

9th August 2026

On Arrival

Rooibos, Berry and Citrus Welcome Mocktail
Served with a Simple Garnish.

Table Touch

Mini Artisan Bread Board with Herb Butter or Whipped Feta

Starter Duo

Creamy Roasted Butternut Soup Shot with Toasted Seeds,
Served together with a Mini Beetroot, Feta and Balsamic Salad.

Main Course

Spinach, Feta and Mushroom Stuffed Chicken Roulade

Served with Creamy Herb Sauce, Potato Dauphinoise or Potato Bake, Honey-Glazed Carrots, Seasonal Vegetables and a Small Garden Salad.

Spinach, Mushroom and Feta Phyllo Parcel (V)

Served with Potato and Seasonal Vegetables.

Dessert

Mini Dessert Trio consisting of Mini Pavlova with Berry Coulis, Mini Cheesecake Cup, and a Small Chocolate Brownie Square or Chocolate Mousse Cup.

After Lunch

Tea and Coffee Station.

ADULTS - R499 PER PERSON

