

**STARTER:** Rocket Leaf, Pickled Beetroot, Shaved Radish And Poached Pear Salad With A Walnut Vinaigrette And Ashed Goats Cheese, Drizzled With A Beetroot & Balsamic Reduction

**MAIN COURSE**: Trio Of Meats: Pork Belly, Springbok Venison Loin And Slow Roast Lamb Shoulder Served With Herbed Courgette, Apple And Rosemary Puree, Potato Dauphinoise And Caramelised Beetroot.

COMPILATION OF SEAFOOD: Poached Crayfish Tails, Steamed Mussel And Pan Seared Line Fish Served On A Bed Of Pea Risotto With Strips Of Parmesan

FOR THE VEGETARIANS: Homemade Gnocchi Tossed With Slow Roast Baby Tomatoes, Mushrooms, Marinated Artichoke Hearts, Fresh Rocket & Parmesan Shavings With A Drizzle Of Balsamic Reduction

**DESSERT:** Wedding Cake With Fresh Berries, Ice Cream And Berry Coulis

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