



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Fried artichoke w homemade peppercorn aioli & lemon 60
- Spinach & ricotta gnocchi w burnt sage butter 65
- Pap & wors - crispy-creamy maize meal puffs and Sanity Farm sausage & tomato smoor 65
- Stone house camembert baked in vine leaves, served w hemelrand olives & baguette 70
- Prawn, chorizo & fresh chilli risotto w lemon 75

MAINS

- Caesar salad w bacon & avocado 90
- Home made beef burger w overberger cheese, caramelized onions & thin cut chips 95
- Exotic mushroom risotto w grana & lemon 125
- Manor mussels in a creamy sauce of pink champagne, pancetta & gruyere 130
- Sticky pork loin ribs w cabbage salad and choice of baby potatoes or thin cut chips 165
- Slow roast lamb neck on creamy roasted garlic polenta & vegetables 185

DESSERTS

- Affogato 40
- Decadent chocolate balls on an orange zest crème patisserie 65
- Home baked cheesecake w berry coulis 65
- Spring berry rose mess w homemade meringue 70
- House crepes with oranges, Van der Hum and a secret, South African ingredient 75
- Three ages Kleinrivier gruyere w homemade cream crackers 90
add a glass of Pierre Jordan Ratafia @ R20