



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Camembert, fig & onion tart - served w a walnut salad 60
- Chicken liver pate w pickled watermelon rind, radish & cucumber – served w toast 65
- Pap&wors: crispy biltong pap croquette, sanity farm sausage & a fragrant tomato stew 65
- Grilled watermelon, honeycomb goats cheese, avocado & bacon salad w pomegranate seeds 65
- Springbok carpaccio w parsnip puree & crisps, served w rocket & kleinriver parmesan 75
- Prawn, chorizo & fresh chilli risotto w lemon 75
- Potato skin nachos w bobotie, mielie salsa, sour cream, overberger cheese & crushed avo 80

MAINS

- Charred aubergine bredie w crunchy chickpeas, toasted almonds & smoked yoghurt 95
- Homemade beef burger w overberger cheese & caramelised onions – served w thin cut chips 110
- Spinach & butternut lasagne w garlic & sage mushrooms – served w a garden salad 110
- Pan seared catch-of-the-day w mussels, celery, apple & chives in a cluver & jack sauce 165
- Slow cooked pork belly w potato, parsnips and mustard sage crumble – w fennel & apple slaw 175
- Cape malay lamb shoulder curry w papadum & sambals – served w yellow basmati rice 185
- Grilled fillet of beef served w a smoked mushroom & klippies sauce - & warm potato salad 195

DESSERTS

- Chilled italian coffee liqueur 30
- Scoop of creamy amarula ice cream served w a double espresso 50
- Warm malva pudding w vanilla icea cream 55
- Decadent chocolate- & beetroot brownie w salted caramel and nutty gelato 65
- Cinnamon apple, pear, cranberry & ginger oat crumble w home made custard 65
- Homebaked cheesecake w autumn fruit coulis 65
- House crepes w oranges, Van der Hum and a secret, South African ingredient 70
- Three ages Kleinrivier gruyere w homemade cream crackers & caramalized onions
add a glass of Pierre Jordan Ratafia @ R20 85