



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## STARTERS

· Deep fried artichokes w home made peppercorn aioli & lemon	60
· Pap & wors: crispy biltong pap croquette, sanity farm sausage & a fragrant tomato stew	65
· Springbok carpaccio w parsnip puree & crisps - served w rocket & kleinriver parmesan	75
· Prawn, chorizo & fresh chilli risotto w lemon	75
· Classic caesar salad w pulled pork croquette	75
· Potato skin nachos w bobotie, mielie salsa, sour cream, overberger cheese & crushed avo	80
· Stonehouse camembert & confit fig tart w a peacan-& black fig salad	70

## MAINS

· Mushroom stroganoff w smoked paprika cocunut cream & lemon zest on rice candied carrots	105
· Home made beef burger w overberger cheese, caramelised onion - served w thin cut chips	110
· Spinach & butternut lasagne w garlic & sage mushrooms - served w a garden salad	110
· Free-roaming pie: roast chicken & leeks served w pea-, bacon- & mint mash	150
· Pan seared catch-of-the-day w mussels, celery, apple & chives in a cluver & jack sauce - served w warm baguette & apple butter	165
· Slow cooked pork belly w potato, parsnips and mustard sage crumble - w fennel & apple slaw	175
· Grilled fillet of beef served on a bed of blue cheese, butternut & spinach - w a smoked mushroom & klippies sauce, & thin cut chips	195
· Slow roast lamb shoulder served on tomato & feta barley - w garden vegetables	195

## DESSERTS

· Coconut sorbet w pineapple & toasted coconut	50
· Creamy amarula ice cream served w a double espresso (or w italian coffee liqueur)	50/65
· Warm malva pudding w vanilla icea cream	55
· Orchard fruit crumble topped w ginger oats and served w home made custard	65
· Home baked cheesecake w berry coulis	65
· Chocolate custard mousse w moer koffie stout, biscotti & condensed milk	65
· House crepes w oranges, Van der Hum and a secret, South African ingredient	70