



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Sweetcorn chowder w bacon jam 55
- Fried waterblommetjies w chakalaka aioli & lemon 65
- Pap & wors: crispy biltong pap croquette, sanity farm sausage & a fragrant tomato stew 65
- Prawn, chorizo & fresh chilli risotto w lemon 75
- Stonehouse camembert, chicken, leek & blueberry parcel w strawberry & blue berry jam 85
- Smoked bloedlemoen-gin cured langkloof trout salad w orange- & horse radish vinaigrette 95

MAINS

- Aubergine tomato & onion stack w baby marrow ribbons and an avocado pistachio pesto 110
- Home made beef burgers w caramelised onions & local cheese, served w thin cut chips 110
- Mushroom wheels served on red pepper puree w a spinach pesto & feta salsa 115
- Pan fried 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 mustard mash – served w fennel & apple slaw 175
- Slow roast karoo lamb w pea puree, mushroom & artichoke ragu, served w polenta chips 195
- Pan seared duck breast on a beetroot & fennel risotto, w crispy fried egg yolk & soy honey 225

DESSERT

- Amarula ice cream served w a double espresso (or w italian coffee liqueur) 50/65
- Warm malva pudding w vanilla ice cream 55
- Chocolate custard mousse w moer koffie stout, biscotti & condensed milk 65
- Orchard fruit crumble topped w ginger oats and served w home made custard 65
- Home baked cheesecake w a blueberry-strawberry coulis 65
- House crepes w oranges, van der hum and a secret, south african ingredient 70
- Home baked cheesecake w a blueberry-strawberry coulis 85