



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Fried artichoke w homemade peppercorn aioli 60
- 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 spring blueberry jam 85
- Curried lamb sosatie on a roti w smoked aubergine, picked cabbage, feta, onion & tomato 90
- Smoked bloedlemoen-gin cured langkloof trout salad w orange-& horse radish vinaigrette 95

MAINS

- Aubergine, tomato & onion stack w baby marrow ribbons on avocado & sunflower seed pesto 95
- Home made beef burger w overberger cheese & caramelised onions – served w thin cut chips 110
- Mushroom wheels served on red pepper puree w a spinach pesto & feta salsa 115
- Caesar salad w roast chicken croquettes and kleinrivier grana 125
- Pan fried catch-of-the-day w mussels, celery, apple & chives in a cluver & jack sauce
- served w warm baguette & apple butter 165
- Crispy roasted pork belly served w mustard mash and a fennel & apple slaw 175
- Slow roast lamb neck served on barley & date risotto and green beans 195
- Pan seared duck breast in honey & soy glaze w beetroot & fennel risotto and a crispy egg yolk 225

DESSERTS

- Amarula ice cream served w a double espresso (or w italian coffee liqueur) 50/65
- Peppermint crisp & cream parfait 65
- Chocolate custard mousse w moer koffie stout, biscotti & condensed milk 65
- Orchard fruit w coconut crumble and served w homemade custard 65
- Home baked cheesecake w a blueberry-strawberry coulis 65
- Crepes suzelle w oranges, van der hum and a secret, south african ingredient 70
- Three ages kleinriver gruyere w homemade crackers & caramelised onions 85