



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## STARTERS

- Mushroom spring rolls w chilli oil & sticky dipping sauce 65
- Baked stonehouse camembert w honey pears, walnut salsa & home-mad bread 85
- Smoked langkloof trout pate w farm bread, pickled red onion & garden herbs 85
- Crispy duck pancakes w red cabbage, elgin apple & orange sauce 90

## MAINS

- Roasted sweet potato, sweet spiced seeds, crispy spinach, lime & coconut sauce 95
- Beef burger w kleinriver cheese, rocket, roasted tomato jam, gherkins & mustard mayo 120
- Roast chicken salad w anchovy gremolata, lettuce & kleinriver cheese 125
- Prawn chorizo & fresh chilli risotto 150
- Pan fried catch-of-the-day w steamed mussels, apple & pickled fennel in a cluver & jack sauce 165  
-served w warm baguette & apple butter
- Pork belly w pineapple chutney, hazelnuts, sweet potato crisps & a side cabbage salad 185
- Lemon crusted karoo lamb leg w baby carrots, roast onions & a side 195

## Sides @ R35ea

Farm cheese croquettes

Garden vegetables

Hand cut wedges served w paprika aioli

Farm leaves, horseradish dressing, pickled fennel & parmesan

## DESSERTS

- Lemon meringue parfait 65
- Home baked cheesecake w frozen berries & crumbs 65
- Van der Hum crepe suzelle 75
- Chocolate log w fudge, frasers folly moer koffie syrup & pistachio 85