



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## STARTERS

- overberg mushroom spring rolls w a sticky dipping sauce **65**
- mango & peanut slaw w pan fried chicken breast & spicy dressing **75/135**
- baked stonehouse camembert w honey pears, walnut salsa & home made bread **85**
- home smoked langkloof trout pate w farm bread, pickled red onion and garden herbs **85**
- crispy duck pancakes w red cabbage, elgin apples and a stonefruit sauce **90**

## MAINS

- grilled aubergine stack - served w a tomato, caper & olive stew **120**
- prawn, chorizo & fresh chilli risotto - w lemon **150 (75)**
- pan fried catch-of-the-day w steamed mussels, apple & pickled fennel in a cluver & jack sauce - served w warm baguette & apple butter **165**
- potato dumplings w braised beef brisket, whipped feta & butternut puree **175**
- crispy pork belly w pineapple chutney, popped- & baby corn - and malay spiced pork samosas **185**
- roasted karoo lamb leg w lemon salsa - served w carrots, roast onions & a side **195**

## SIDES @ R35.00ea

- farm vegetables
- hand cut potato wedges served w manor aioli
- farm leaves, horseradish dressing, pickled fennel & parmesan

## DESSERTS

- vanilla cheesecake & crumbs w textures of plum **70**
- saffron & white wine poached pear w vanilla ice cream **70**
- van der hum & orange crepe suzelle **75**
- dark chocolate w fudge, fraser folly moer koffie caramel & pistachio – w vanilla ice cream **85**