



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## VALENTINES MENU

### STARTERS

- halloumi, rocket & walnut salad
- hot smoked langkloof trout pate w farm bread, pickled red onion & garden herbs
- crispy duck pancakes w red cabbage, elgin apples & an orange sauce

### MAINS

- spinach & feta phylo bake w balsamic heirloom tomatoes
- pan fried catch-of-the-day w coconut & lemongrass broth and steamed mussels served w a warm baguette
- 200g sirloin w onion puree, hand cut wedges & truffle mushroom sauce

### DESSERTS

- honeycomb, strawberries & white chocolate
- plum cheesecake
- dark chocolate w fraser's folly moer koffie caramel & pistachio – w vanilla ice cream