

# *Fredenhof Organic Estate*

## **DINNER SET MENU**

Friday 11<sup>th</sup> August

**(reservations only)**

R320 per person

Amuse Bouche

### **Starters**

SAVOURY BUTTERNUT, SAGE AND RICOTTA POLENTA CAKE, served with a butternut purée, parsley oil, micro-greens, a tomato reduction and a pumpkin seed tuile.

OR

GRILLED AND HONEY MUSTARD BASTED PORK BELLY STRIPS, coated with toasted sesame seeds, served with cauliflower rice and a bacon, onion and cabbage fricassée.

OR

WOOD FIRE ROASTED LEMON AND HERB CHICKEN THIGH, served with sautéed green beans, spelt flake croquettes and a creamy mushroom sauce.

### **Mains**

SWEET POTATO GNOCCHI, served with a red pepper and cashew nut pesto, basil oil, micro-greens and a sweet potato chip.

OR

150g FREE RANGE RUMP STEAK, served with sautéed spinach, a cauliflower purée, sweet potato pomme allumettes and a creamy pepper beef bone broth reduction.

OR

SEARED SMOKED TROUT, served with mashed potato, sautéed broccoli with toasted almond flakes, pickled radish and a caper and pink pepper infused hollandaise.

Palate Cleanser

### **Desserts**

CRÈME CARAMEL, served with vanilla and black current compôte, raspberry sorbet and caramelized pecan nuts.

OR

RAW CHOCOLATE, PECAN NUT AND COCAO NIB ROULADE, served with a raw chocolate truffle and a raw honey and cashew nut milk ice cream.

Petit Fours, Coffee and Tea