

THREE FORKS SET MENU

2-course - R450 per person | 3-course R550 per person

STARTERS

CLASSIC STEAK TARTARE

Steak tartare, pommes soufflé, quail egg, pickled exotic mushrooms,
mustard aioli, micro greens

or

CURED NORWEGIAN SALMON

Cured seared salmon, chive velouté, beetroot purée, confit leek,
candy stripe beetroot,
pea shoots

or

SOUS VIDE QUAIL

Roasted baby beetroot, pickled yellow beetroot,
candy stripe beetroot, roasted parsnips, balsamic pearls, carrot shoots

or

BUTTERNUT GNOCCHI

Butternut gnocchi, sage beurre noisette,
toasted pine nuts

MAINS

BEEF FILLET

Grilled beef fillet, roasted purple carrot purée, garden vegetables, thyme jus

or

SEA BASS

Pan fried sea bass, parsnip pomme purée, rosemary & olive beurre noisette

or

LAMB

Slow braised lamb shoulder, roasted chilli garlic hasselback potatoes,
biltong dust, chard pearl onions, pea purée, mint jelly

or

TEXTURES OF MUSHROOMS

Creamy truffle barley risotto, burnt sage butter & parsley foam

DESSERTS

Raspberry and lime crème brûlée

or

Pastilla with passion fruit ice cream

or

Yoghurt panna cotta

or

Lemon meringue slice

