



FAIRLAWNS
BOUTIQUE HOTEL & SPA

WAGYU NIGIRI
AMUSE BOUCHE

STARTER

Fresh Mozzarella

Pulled foir di latte / marinated heirloom tomatoes / tomato tapenade / aged balsamic / micro basil(v)

or

Hot Smoked salmon

Rooibos smoked salmon / dill crème fraiche / rye crouton / citrus coulis / Chervil

MAIN COURSE

Beef Fillet

Pink Peppercorn / Pickled Red Cabbage puree / Micro root vegetables / shitake / whipped potato / Kataifi

or

Sustainable line fish

Pan seared fillet / green pea hummus / Sabayon / snow peas / charred sweet corn and onion

or

Oven baked Cauliflower

Sweet and Sour Shimeji / Smoked aubergine / Chickpea butternut salsa / Parsley velouté (v)

DESSERT

Lemon Tart

Italian Meringue / Sweet pastry / lemon curd

or

Molten Chocolate

70% dark chocolate fondant / chocolate ganache / Amarula ice cream