

# MOTHER'S DAY LUNCH

*R275 per person*

*3 Course set menu accompanied with a gin cocktail paired per course.*

*Hand crafted gifts for the mothers.*

## STARTER

*Goats cheese cake*

*piccalilli, lemon caviar, radish, edible flours, pea shoots*

*Or*

*Butternut ravioli*

*aubergine caviar, chickpea falafel, smoked ostrich, cumin oil*

## MAINS

*Filet au poivre*

*sweet potato chips, baby spinach leaves, pink onion,  
blue cheese sauce*

*Or*

*Poached salmon*

*dill and lime marinated shrimps, coconut and chilly cream,  
baby carrots, butter tagliatelle*

*Or*

*Wild mushroom and truffle risotto*

*pickled quail eggs, burnt apple, walnuts*

## DESSERTS

*Tonic and strawberry*

*gelée, sorbet, juniper berry tuile, dehydrated strawberries*

*Or*

*Chocolate mousse*

*honey comb, wild berries, mini magnum*


**12 MAY 2019 | 12:00PM**

Bookings are essential

Email: [confer@capemilner.com](mailto:confer@capemilner.com) or contact

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