



MG

MEADOW GREEN  
RESTAURANT

Chef's Choice

Dinner

18:00 - 21:30

## SOUP

Country Oven Roasted Butternut Soup with  
Vanilla ice cream

*Honey and cumin roasted butternut soup /  
served with vanilla ice cream / accompanied  
by toasted pumpkin seeds & microgreen*

# STARTER

## Beef Tartar

*Fillet and Flank Tartare with asparagus /  
cured egg / cauliflower puree and  
Smoked pea puree*

or

## Lentil curry with butternut and feta ravioli

*Served with minted yoghurt, roti, and  
deep-fried spinach*

# MAIN

## Baked kingklip

*Topped with sundried tomato  
pesto/crushed potato chorizo, wilted  
baby spinach and paprika cream sauce*

Or

## Deconstructed Chicken and Prawn Curry

*Grilled Chicken / fragrant rice / coriander /  
sautéed prawns finished with a curry  
sauce*

# DESSERT

## Flamed Crème Brule

*Amarula creme brule / chocolate sponge /  
chocolate dome / seasonal berry*

or

## FRUIT SALAD

*Selection of seasonal fruit served with  
thick Irene Farm Cream*

