



Valentine's Day

DINNER

ARRIVAL DRINK

Double Musgrave Pink Gin and Tonic
with fresh strawberry and juniper berry

STARTER

Antipasto of cured Italian meats, pâtés and spreads, pancetta, Black Forest ham, snoek pâté, chicken liver pâté, local craft cheeses, homemade breads and pickles

MAIN

Glass of Oudewerf MCC or Waterford Pecan Stream Chenin Blanc

Seafood platter - Shrimp cocktail, tiger prawns, calamari, fresh mussels, catch of the day with traditional spicy rice and dipping sauces

DESSERT

Tiramisu with Organic Frangelico ice cream

Vegetarian starter available upon request only

