

LOVE IS ON THE MENU

Valentine Menu 2026

Artistic Bread

Rosemary & Garlic pull apart bread to share

Amuse-bouche

Taste of the baron- Biltong spiced chakalaka pap tert
served with sweet potato crisps

STARTER

Shared starter

2 Slithers of salmon terrine, Mixed veg fritters, 2 lamb koftas served
with toasted baquette slices, tsatsiki, humus & sheba sauce

Or

Individual plated starter

Smoked salmon terrine served with tartar sauce and twisted lemon slice

MAIN COURSE

FOR 2 Sharing

Finger licking for two-6 half shell mussels in garlic butter sauce, char-grilled 4 queen prawns,
6 riblets, 4 periperi baron wings & a wors pinwheel served with Parmesan Mesh potato
Roasted butternut & spinach

Or

Grilled Salmon with garlic prawn butter sauce served with
vegetable rice & roasted butternut and Spinach

Or

200g Beef fillet with Madagascan peppercorn sauce served
with parmesan mesh potato butternut and creamed spinach

Or

Basil and parmesan linguini served
with wilted asparagus and roasted citrus beetroot

DESSERT

FOR 2 Sharing

Lover's Boat- Boozy peppermint Italian kisses, mini red velvet & Chocolate cake squares,
Fresh strawberries & crème Chantilly, salted caramel & almond praline, berry coulis

Or

Plated Dessert

Greek yoghurt & lemon panna cotta
with berry bliss served in a chocolate dome