

A PLACE OF REFLECTION  
**SANCTUARY MANDELA**

*Sunday Jazz Lunch*

**STARTERS**

**Oxtail Samosa**

Slow cooked pulled oxtail homemade samosa with smoked pickled jalapeño

*Oxtail was a dish cooked frequently & shared with close friends*

**Beetroot Symphony**

A medley of beets served with goat cheese, toasted walnut, spicy beetroot gel and a ponzu dressing

**MAINS**

**Classic Lamb Roast**

Slow roasted leg of Lamb, served with garlic mash, corn & cinnamon gem squash, Mfino & Lamb jus

**Lesotho Trout**

Pan-seared Lesotho trout, garlic new potatoes, green peas, pickled fennel salsa, green pea velouté and a pickled red onion salad, topped with horseradish dressing

**Wild Mushroom Risotto**

Risotto cooked in a wild mushroom and saffron broth, topped with wild mushroom, spring onion & truffle oil.

**DESSERTS**

**Koeksister**

Traditional koeksister, gold leaf, coconut gel and naartjie dust served with vanilla ice-cream

**Sorbet**

Homemade naartjie sorbet

