

THE SUNDAY LUNCH MENU

3 COURSES @ R280 PP

ANY 2 COURSES @ R220 PP

FAMILY FEASTING PLATTER FOR THE TABLE

CONSISTING OF THE FOLLOWING ITEMS:

soup tasting portions

chicken liver parfait

mieliepap fingers/biltong powder/garlic mayo

herbed focaccia

homemade seasonal vegetable pickles

smoked camembert cheese with preserves

farm bread with flavoured butter

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING:

FOR THE VEGETARIANS

*gnocchi/3 cheese sauce/
chopped pesto*

BUTTER CHICKEN PIE

turmeric mash/sambals

GOURMET FREE RANGE BEEF BURGER

*bacon/smashed avo/
camembert/aioli with
hand-cut fries and salad or
bunless and served on
a bed of leaves*

SPANISH INSPIRED KINGKLIP

*with a chorizo crust/
spicy potatoes/lemon mayo/
potato chips/tomato sauce*

SHOULDER OF LAMB

*tomato and parmesan rice
bombs/pampoen tert*

PORK BELLY

*apple and aubergine chutney/
parmesan/sweet potato and
butternutbake/jus*

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

CREAMY SAGO PUDDING

*drunken apricots/
star-anise almond meringue*

CRÈME BRÛLÉE

brandy and coke malva pudding

SESAME SNAPS

chocolate mousse/lime drizzle



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