

RISSINGTON Inn

Relax. Revive. Remember.

Table d'Hôte Dinner Menu

3-course R290 2-course R210

Springbok Carpaccio

Gluten-free - Vegan (by request)

With rocket, beetroot carpaccio, brinjal (aubergine) crisps and chopped olives

Chicken Liver Paté

Gluten-free (by request)

Smooth paté, flavoured with mushrooms and brandy, brown toast, onion confit

Spiced Pear and Warm Goat's Cheese Salad

Gluten-free - Vegetarian - Vegan (by request)

Chilled spiced roasted pears, filled with goat's cheese on a bed of crisp lettuce and pecan nuts

Chicken and Prawn Mother-In-Law Curry

Gluten-free

On-the-bone chicken alongside (optional) Mozambican prawns, with rice and a range of sambals

Beef Stroganoff

Gluten-free

Strips of tender rump steak in a mildly spicy cream and mushroom sauce, served with rice

Butternut and Chickpea Curry

Gluten-free and Vegan

A mild spicy home-grown recipe with delicious flavours

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian - Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

Vegetarian

An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues

Gluten-free – Vegetarian

Fresh fruits and berries topped with whipped cream and a strawberry coulis

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Rissington Brown Mushroom and Biltong Soup

Vegan (by request)

Rich and boozy with grated Beef Biltong

Chickpea and Butter Bean Paté

Gluten-free and Vegan

Tasty light creamy smooth paté served with brown toast and a side dish of chilli beans

Niçoise Salad

Gluten-free

With celery, beans, boiled eggs, anchovies and with smoked trout instead of the tuna

Crumbed Fillet of Beef

Gluten-free (by request)

A 220g fillet steak, lightly crumbed with a hint of garlic and rosemary. Vegetables and gratin potatoes. Pepper, mushroom or mustard sauce, served separately.

Rissington Lamb Curry

Off-the bone lamb in a rich curry, served with rice and sambals

Vegetable Vermouth Pasta

Vegetarian – Gluten-free or Vegan pasta by request

Fusilli topped with julienne vegetables, black olives and mange-tout, garlic and a dash of Martini

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian – Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

Vegetarian

An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues

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Butternut Soup

Gluten-free and Vegan

A warming, filling rich traditional South African soup

Baked Thyme Cherry Tomatoes

Gluten-free (by request) – Vegetarian

Deceptively delicious, with sun-dried tomato pesto and cream toasted baguette slices

Rocket, Roast Beef and Blue Cheese Salad

Slices of rare beef fillet with crisp lettuce, rocket, peppadews, red onion, sundried tomato, topped with crumbled blue cheese

Chunky Vegetable Curry

Gluten-free and Vegan

Spicy but mild curry of chunky vegetables, piled with fresh coriander and served with rice

Chicken and Cashew Stir-Fry

Gluten-free

A fresh-tasting stir-fry served with Basmati rice

Gertrude's Smoked Trout and Fennel Penne Pasta

Gluten-free pasta by request

Creamy, lovely, flavoured with dill

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian - Gluten-free – Vegetarian – Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

Vegetarian

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Vichyssoise

Gluten-free and Vegan

A mild chilled potato and onion soup

Cape Malay Beef Bobotie Samoosas

Lightly spiced and curried beef mince in pastry triangles with side-dishes of spicy Harissa relish and Rissington banana chutney.

Moroccan No-Greens Salad

Gluten-free and Vegetarian – Vegan (with no feta)

Black olives, dates, figs, cashews and grated carrot in a delicious zesty lemon dressing, topped with our special brinjal (aubergine) chips and crumbled feta

Braised Pork Chops

Two deboned pork chops braised in soy sauce and sherry with fresh ginger and garlic, with mash

Lamb Tagine

A Moroccan aromatic tagine, served with cucumber raita, rice and a selection of sambals

Red Lentil and Ginger Curry

Gluten-free and Vegan

A wonderful mildly-spicy home-grown recipe with delicious flavours

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian – Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

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West African Sweet Potato and Peanut Soup

Gluten-free and Vegan

Mild, spicy West-African-inspired, with sweet potatoes, peanuts and tomatoes

Smoked Trout and Kachumbari Salad

Gluten-free

Strips of local Sabie smoked trout served with a zingy fresh East African tomato and red onion salad and a dollop of crème fraiche

Snails in a Fondue Sauce

Half a dozen plump snails swimming – not literally, they are dead – in Gruyère and white wine

Asparagus and Green Bean Stir-Fry

Gluten-free and Vegan

A crispy stir-fry with a coriander and bean sauce served with rice

Onion and Parmesan Rösti

Gluten-free and Vegetarian

Layered potato and onion, sun-dried tomato sauce and parmesan, served with julienne vegetables

Crumbed Fillet of Beef

Gluten-free (by request)

A 220g fillet steak, lightly crumbed with a hint of garlic and rosemary. Vegetables and gratin potatoes. Pepper, mushroom or mustard sauce, served separately.

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian – Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

Vegetarian

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Carrot and Ginger Soup

Gluten-free and Vegan

Rich and mildly spicy

Chicken and Cashew Salad

Gluten-free

Strips of chicken in sesame seeds with a fresh crispy green salad topped with toasted Mozambican cashews and served with a homemade cream mustard dressing

Smoked Trout Fishcakes

Served with a confit of onions and sultanas

Mushroom Stir-fry

Vegan

Brown, white, oyster and exotic mushrooms with thyme and rosemary in soy sauce, served with rice

Beef Lasagne

Delicious rich mince with a Béchamel sauce, served with a garden salad

Lambs' Kidneys Shiraz

Gluten-free

Casseroled in sherry with mushrooms and nibbed almonds, served with mash

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian – Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

Vegetarian

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Onion and Camembert Soup

Gluten-free and Vegetarian

A variation on an old French favourite

Beetroot Falafel with Chilli Beans

Gluten-free and Vegan

Served with a small salad and cashew cream. Really good.

Chilled Asparagus

Gluten-free and Vegan

Fresh green asparagus in an orange and mustard sauce

Chunky Beef and Root Vegetable Stew

Gluten-free

Tasty beef chuck with carrots and potatoes, served with samp and beans

Rissington Trout Pie

Fresh and smoked trout with sour cream and mushrooms, topped with puff pastry

Spinach, Butternut and Feta Lasagne

Vegetarian – Vegan version by request (please discuss)

Served with a green salad and topped with black olives

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian – Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

Vegetarian

An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues

Gluten-free – Vegetarian - Vegan by request

Fresh fruits and berries topped with whipped cream and a strawberry coulis

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Terrace Menu

**CHOOSE ONE SIDE from any of the following:
Chips, Pap and Sheba, Rice, Coleslaw, Chakalaka, Side Salad**

Sticky Chicken Wings (R70/R90) – four/six wings per serving **Gluten-free**

Beef steak (R120) – pan-fried 220g fillet (allow 20 minutes to prepare) **Gluten-free**

Rissington Cheese Burger (R75) – with our basting sauce, on a white roll **Gluten-free (except roll)**

Beef Liver and Onions with Mash (R90) – served with cabbage **Gluten-free**

Bangers and Mash (R90) – served with fried onions

Quarter Chicken (R80) or Half Chicken (R110) - Peri-Peri or Lemon and Herb (allow 30 minutes to prepare) **Gluten-free**

Spicy Peri-Peri Chicken Livers (R60) – served with crusty bread roll (no side) **Gluten-free (except bread)**

Drakensberg Smoked Trout (R110) Locally-sourced smoked trout served with capers **Gluten-free**

The Chef's Salad of the Day (R85) - Ask for details or make your suggestion
Gluten-free / Vegetarian / Vegan (by request)

Spaghetti Bolognese R110

Spaghetti Napolitana R95

Gluten-free (by request) / Vegetarian / Vegan (by request)

A Home-made Pizza R95

Gluten-free / Vegetarian and Vegan (by request)

Choose from:

The Basic: Margherita with Cheese, Onions and Tomato

The Beefy: Beef Mince, Spicy Peppers and Mushrooms

The Barak: Hawaiian with Chicken, Ham, Mushrooms and Pineapple

Selection of Plain or Toasted Sandwiches R65

Cheese, Ham and Tomato; Rare Roast Beef, Sun-dried Tomato and Horseradish; Chicken Mayonnaise with bacon and mushrooms; Bacon and Banana with Curry Mayonnaise; Smoked Trout, Sour Cream and Horseradish; Avocado (in season) and Bacon

We are happy for you to come up with your own suggestions

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Breakfast Menu

R170 (if not included in your accommodation rate)

A Range of **Breakfast Cereals**. (**Porridge Oats** may be ordered from the kitchen)

Today's **Fresh Fruit** **Fruit Juice** – Orange, Apple, Cranberry or Mango Juice

Individual Fruit and Plain Yoghurts **Quiches and Cold Meats**

Toast and Scones *with a selection of locally-produced Jams and Preserves*

Tea Selection, Filter Coffee, Espresso (not Cappuccino), **Hot Chocolate** or **Milo**.

COOKED BREAKFASTS – *please order from the following:*

The Fry-Up

Gluten-free (by request) / Vegetarian (by request)

Your choice of scrambled, fried, poached or boiled eggs with all or some of the following: bacon, tomato, pork sausage, mushrooms, onions, fried banana, boerewors.

Your Own Omelette

Gluten-free - Vegetarian (by request)

Choose your filling, and we shall aim to provide

Popeye's Omelette

Gluten-free - Vegetarian

Creamy spinach, feta cheese and avocado (in season)

Kidneys on Toast

Gluten-free (by request)

With bacon on the side and topped with a fried egg

Scrambled Egg and Smoked Trout

Gluten-free (by request)

Served on brown or white toast

Creamy Chakalaka on Toast

Gluten-free (by request) - Vegetarian and Vegan (by request)

South African speciality: onion, peppers and tomato salsa. Add a fried egg?

Curried Breakfast Beans with Lentils, Ginger and Coconut Milk

Gluten-free (by request) - Vegan

A mild but delicious East African breakfast, served on toast. Add a fried egg?

Scrambled Tofu, Chopped Basil, Aubergine, Onions and Turmeric

Gluten-free (by request) - Vegetarian – Vegan (by request)

Served on the toast of your choice

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Teas, Coffees and Desserts Menu

PICK THE TEA OR COFFEE OR DRINK OF YOUR CHOICE (all R25) :

Herbal Teas – a range of interesting teas and infusions

Filter Coffee or Espresso

Flavoured **Swahili Coffees:**

Cinnamon All Spice Ginger Cardamom Nutmeg

Homemade chilled **Ginger Tea** with local honey

Homemade **Rissington Lemonade**

A Sir Juice 100ml shot from a selection which might include:

Natural Energy Fiery Ginger Immunity Pomegranate Daily Greens Turmeric

AND THEN ADD SOMETHING SWEET (all R45):

Banoffee Pie

Vegetarian

Caramel and bananas on a biscuit base, topped with coffee cream

Fresh Fruit Salad

Gluten-free – Vegetarian – Vegan (with no ice cream)

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Chocolate Mousse

Vegetarian (Vegan by request in advance)

Rissington Apple Pie

Vegetarian

An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Gertrude's Fantastic Fruit-filled Meringues

Gluten-free – Vegetarian

Fresh fruits and berries topped with whipped cream and a strawberry coulis

Milk Shake

Vegetarian

A variety of flavours – ask what we have

Fresh Scones with Cream and Jam

Vegetarian

Tell us your preferences