

# RISSINGTON Inn

Relax. Revive. Remember.

## ***Table d'Hôte Dinner Menu***

**3-course R250 2-course R190**

### **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*

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### **Chicken and Prawn Mother-In-Law Curry**

Gluten-free

*On-the-bone chicken alongside 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*

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### **Banoffi Pie**

Vegetarian

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

### **Fresh Fruit Salad**

Gluten-free – Vegetarian - Vegan (by request)

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

### **Chocolate Mousse**

Vegetarian

### **Milk Shake of your choice**

Vegetarian

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## ***Table d'Hôte Dinner Menu***

**3-course R250 2-course R190**

### **Rissington Brown Mushroom and Biltong Soup**

Vegan (by request)

*Rich and boozy with grated Beef Biltong*

### **Chick Pea 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*

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### **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*

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### **Banoffi Pie**

Vegetarian

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

### **Fresh Fruit Salad**

Gluten-free – Vegetarian - Vegan by request

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

### **Chocolate Mousse**

Vegetarian

### **Milk Shake of your choice**

Vegetarian

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## ***Table d'Hôte Dinner Menu***

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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*

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### **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*

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### **Banoffi Pie**

Vegetarian

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

### **Fresh Fruit Salad**

Gluten-free – Vegetarian - Vegan by request

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

### **Chocolate Mousse**

Vegetarian

### **Milk Shake of your choice**

Vegetarian

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## **Table d'Hôte Dinner Menu**

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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 (by request)

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

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### **Braised Pork Chops**

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

### **Chicken and Cashew Stir-Fry**

Gluten-free

*A fresh-tasting stir-fry served with Basmati rice*

### **Red Lentil and Ginger Curry**

Gluten-free and Vegan

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

\*\*\*\*\*

### **Banoffi Pie**

Vegetarian

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

### **Fresh Fruit Salad**

Gluten-free – Vegetarian - Vegan (by request)

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

### **Chocolate Mousse**

Vegetarian

### **Milk Shake of your choice**

Vegetarian

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## ***Table d'Hôte Dinner Menu***

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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*

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### **Asparagus and Green Bean Stir-Fry**

Gluten-free and Vegan

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

### **Braised Beef Liver and Onions**

*Served with fried cabbage and mash (or mieliepap on request)*

### **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.*

\*\*\*\*\*

### **Banoffi Pie**

Vegetarian

*An English pub speciality; caramel and bananas on a biscuit base, topped with coffee cream*

### **Fresh Fruit Salad**

Gluten-free – Vegetarian - Vegan by request

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

### **Chocolate Mousse**

Vegetarian

### **Milk Shake of your choice**

Vegetarian

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## ***Breakfast Menu***

R150 (if not included in your accommodation rate)

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

Today's **Fresh Fruit** or **Fresh Fruit Salad**

**Fruit Juice** – Orange, Apple or Mango Juice

**Individual Fruit and Plain Yoghurts**

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

**Tea** (Twinings Selection, Herbal Teas, or Rooibos)

**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*

### **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?*

### **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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## *Terrace Menu*

**CHOOSE YOUR SIDE SEPARATELY (R30 EACH) from any of the following:  
Chips, Pap and Sheba, Rice, Coleslaw, Spicy Beans, Chakalaka, Side Salad**

**Sticky Chicken Wings (R40/R60)** – four/six wings per serving

**Rissington Kota (R45)** – Chips and beef with chakalaka in a hollow roll

**Beef steak (R70)** – pan-fried 220g fillet with a side-salad (allow 20 minutes to prepare)

**Rissington Cheese Burger (R45)** – with our basting sauce, on a white roll with side-salad

**Beef Liver and Onions (R50)** – served with cabbage

**Bangers and Mash (R90)** – served with fried onions

**Quarter Chicken (R55) or Half Chicken (R85)** - Peri-Peri or Lemon and Herb (allow 30 minutes to prepare)

**Spicy Peri-Peri Chicken Livers (R50)** – served with crusty bread roll

**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 R100**

**Spaghetti Neapolitano 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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