

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

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

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

Gertrude's Fantastic Fruit-filled Meringues

Gluten-free – Vegetarian - Vegan by request

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

Milk Shake of your choice

Vegetarian

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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

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

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

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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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

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

Gertrude's Fantastic Fruit-filled Meringues

Gluten-free – Vegetarian - Vegan by request

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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

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

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Gluten-free – Vegetarian - Vegan by request

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

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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

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

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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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?

Curried Breakfast Beans with Lentils, Ginger and Coconut Milk V G N

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

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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Light Meals Menu

Selection of Plain or Toasted Sandwiches R65

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

Drakensberg Smoked Trout R110

Gluten-free

Locally-sourced smoked trout served with capers and a small salad

The Chef's Salad of the Day R85

Gluten-free / Vegetarian / Vegan (by request)

Ask for details or make your suggestion

Chicken and Pap or Chicken and Chips R110

Served with Chakalaka or Baked Beans

Spaghetti Bolognese R115

A delicious home-grown recipe of mince, carrots, onions, celery, bacon, mushrooms and tomatoes

Spaghetti Neapolitano R115

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

A delicious home-grown recipe of tomatoes with a little garlic

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

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