

AUTUMN BRUNCH AT THE SAXON

TASTING TABLES

SAXON BAKED BREADS

with house dips, butters and spreads...

hummus V

tapenade GF/DF/V

smoked eggplant GF/DF/V

roasted garlic GF/DF/V

nut brown butter GF/V

FILLET STEAK TARTARE GF/DF

ground beef fillet, onions, garlic, parsley,
quail egg yolk and caper berries

GARDEN FRESH

sarapana leaf and herb salad GF/DF/V

heirloom tomatoes, buffalo mozzarella, salsa verde V

caramelised baby onions GF/DF/V

roasted root vegetable salad GF/DF/V

butter lettuce, anchovies, shaved parmesan and
crispy bacon crumbs GF

roasted butternut feta and pinenuts GF/V

tabbouleh of buckwheat, garlic, tomatoes, garden
parsley and mint GF/DF/V

marinated tofu and vegetable rice paper rolls DF/V

paw-paw, red onion, coriander, roasted cashews,
nam jim dressing GF/DF/V

red and white quinoa, chargrilled baby marrow and
roasted peppers GF/DF/V

mixed mushroom salad, truffle and parsley

CHARCUTERIE AND PRESERVES

hams... black forest, gypsy, smoked hickory and parma

biltong, drywors and bresaola GF/DF

cajun spiced venison loin, berry vinaigrette GF/DF

chicken satay skewers DF/N

beef carpaccio, shaved parmesan and garden rocket GF

saxon pickled onions, pepperdews and mango atchar GF/DF/V

MINI PRAWN VERRINES GF/DF/N

mozambique prawns, paw-paw, garden greens,
roasted macadamia nuts and chili mayonnaise

FROM THE SEA

selection of sushi and sashimi, wasabi, pickled ginger,
soya sauce GF/DF

seared sesame crusted yellowfin tuna, feta cheese,
green beans and tomato GF/DF

namibian oysters, tabasco, black pepper and lemon GF/DF

marinated natal lobster, garlic and lemon dressing GF/DF

pickled fish, tomato and herb herrings GF/DF

beetroot salmon gravlax GF/DF

smoked salmon trout GF/DF

peppered hot smoked trout GF/DF

cajun spiced baby calamari GF/DF

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

N NUTS

MAINS

SPRINGBOK, EGG & PARMA HAM GF
corned springbok leg, potato and springbok hash, parma ham, fried egg,
garden kale, red pepper and cranberry chutney

SCOTTISH SALMON & SEVRUGA CAVIAR GF
smoked salmon, baby spinach, poached egg, sevruga caviar, herb crème fraiche

OX TONGUE 'N TAIL GF
pickled ox tongue and braised oxtail, preserved lebanese cucumber, duck fat potatoes

CASHEW CHEESE, AUTUMN GARDEN HARVEST V/GF/DF
roasted baby pumpkins and radishes, radish leaf pesto, grilled asparagus,
carrot puree, roasted hazelnut sherry dressing

SEABASS & OCTOPUS
oven-roasted seabass, charred octopus, warm panzanella salad of white anchovies,
slow-roasted tomatoes, croutons and artichoke puree

AUTUMN ROAST ON THE WEBER

WET AGED SIRLOIN
roasted baby butternuts, red onion, sweet potato, yorkshire puddings

ROAST CHICKEN
toasted brioche, olive, chicken livers, sage, roasted onion, carrots

LAMB NOISETTES GF
roast onion, baby carrots, parsnips and roast potatoes



DESSERT TABLE

a delectable selection of decadent
sweets and desserts, which showcase
our talented pastry team

TEA AND COFFEE

we have a variety of local and international
teas and coffees available. please discuss
these with your waitperson.

CHEESE BOARD

local and international cheese selection,
seeded crackers, lavash, red onion
marmalade, fig and ginger preserve

EXECUTIVE CHEF
jane-therese mulry

EXECUTIVE PASTRY CHEF
nathan jacobs