

A close-up photograph of a roasted duck leg on a light-colored, textured plate. The duck leg is the central focus, with a golden-brown, slightly charred skin. It is garnished with fresh pea tendrils and a dollop of white sauce. The background is softly blurred, showing more green pea tendrils. A semi-transparent dark grey rectangle is overlaid on the image, containing the text 'Governors House' in a white, elegant cursive font.

Governors House

SUNDAY ROAST

LUNCH: 11AM - 3PM

STARTERS

<i>Wild Mushroom Aranchini, Rich Tomato Dipping Sauce (V)</i>	<i>R70</i>
<i>Curried Coconut Mussels, Garlic Focaccia</i>	<i>R85</i>
<i>Roasted Butternut Soup, Sage Pinenut Dressing, Goats Cheese Crumbles (V)</i>	<i>R65</i>
<i>Lamb and Mint Spring Rolls, Tzatziki Dip</i>	<i>R85</i>
<i>Panko Prawns, Lemon Mayo, Micro Greens Salad</i>	<i>R155</i>

MAINS

All Served with Oven Roasted Carrots, Cauliflower and Broccoli Cheese Gratin, Braised Red Cabbage, Turned Roasted Potatoes and Gravy

<i>Deboned Chicken Roll, Caramelsied Onion, Mushroom and Sage Stuffing</i>	<i>R169</i>
<i>Garlic and Thyme Roasted Leg of Lamb, Mint Sauce</i>	<i>R185</i>
<i>Roast Sirloin of Beef, Horseradish Cream</i>	<i>R179</i>
<i>Pork Belly, Crispy Crackling, Cranberry Apple Sauce</i>	<i>R175</i>
<i>Beetroot, Butternut and Feta Tart, Baby Spinach and Rocket Salad</i>	<i>R109</i>
<i>Pea, Basil Pesto and Goats Cheese Risotto (V)</i>	<i>R149</i>

DESSERT

<i>Crème Brulee Cheesecake, Blueberry Compote, Chocolate Gelato</i>	<i>R59</i>
<i>Apple Crumble, Cinnamon Tuille, Butterscotch Foam</i>	<i>R65</i>
<i>Spiced Bread Pudding, Pecan Crumble Topping, Cinnamon Custard</i>	<i>R55</i>