



INDIGO FIELDS

DINNER
menu

FARMHOUSE & SPA

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Menu

Our ingredients are sourced according to the seasons. Inspired by the abundant Midlands offerings; our culinary team is dedicated to creating the tastiest, most flavoursome dishes for you to savour and enjoy!

STARTERS

Pan fried prawns in ginger, garlic, chili and olive oil served on skewers with deep fried rice noodles and sweet, sour tangy onion dipping sauce.

Joyce's famous tomato soup served with a mini pumpkin bread loaf (V).

Halloumi phyllo cigars served with a sweet red onion fig chutney topped with crushed sesame seed brittle (V).

Cape Malay bobotie samosas served with an apricot, coriander & chili dipping sauce
OR a spiced spinach and paneer filling (V).

Beef carpaccio served with a light herb dressing, fresh rocket and parmesan shavings.

MAINS

Grass fed beef fillet, crusted with mustard and herb, served with a red wine jus.

Rosemary and garlic marinated Karoo rack of lamb grilled served with a honey mint sauce.

Succulent apple and sage stuffed pork belly served with a whole grain cider reduction and apple sauce on the side.

Grilled kingklip served on a herbed mash potato finished with a Buerre Blanc sauce topped with a sprinkling of deep fried capers.

Aubergine parcel filled with chickpeas and lentils served with a creamy herb tomato sauce (V).

Spiced butternut and lentil curry served with steamed basmati rice (V).

All of the above main dishes are served with a medley of seasonal vegetables and potatoes prepared to compliment your meal.

DESSERT

Chocolate fondant served with a scoop of homemade French vanilla ice cream or whipped cream.

French Lemon Tart served with meringues.

Peanut Butter Ice Cream Slice served with peanut brittle.

Baked Cheesecake served with a salted caramel sauce.

Rich Crème Brulee made with jersey cream.

Red wine poached pears served with a vanilla yogurt panna cotta.

Affogato served with a shot of espresso, a scoop of homemade vanilla ice cream and a shot of Sugar Baron coffee rum liqueur.

Sorbet Du Jour
Sorbet of the day – *Please ask your waitress.*