



CLIFFORD'S PRESENTS  
'ROOTS DINNERS'

**21<sup>ST</sup> JUNE- FERDINAND 'BUDGIE' MONTOYA,  
SARAP**

PALAWAN PUNCH

ENSALADANG TALONG

Charred aubergine, heritage tomatoes & salted egg

PLAICE VERONIQUE

Rolled Day boat plaice, grapes, tarragon & sea vegetables

LECHON LIEMPO

Slow roasted rolled and stuffed pork belly, Mang Tomas & atchara

ELDERFLOWER & STRAWBERRY TRIFLE

Egg custard, almond cake & sparkling wine jelly

**9<sup>TH</sup> JULY- JAMES ERASMUS, HARLEQUIN**

SLOE DEATH

VITELLO TONNATO

Rolled rose veal, sardine cream & elderberry capers

CAPE MALAY STYLE MACKEREL TARTARE

Diced mackerel, cucumber, yoghurt & curry spices

DUCK MONTMORENCY

Duck Breast, cherries, wild chicory & duck fat potato cake

MILK TART & BROWN BUTTER ICE CREAM

Traditional South African Tart with cinnamon & nutmeg

**15<sup>TH</sup> AUGUST- JAMES COCHRAN, 12:51**

SPICED NEGRONI

CHILLED COURGETTE SOUP

Cured Salmon, buttermilk, herbs & flowers

CRAB COCKTAIL

Crab cocktail & Spider crab gratin with melba toast

KID GOAT, ONIONS, GOAT'S CURD, ALMONDS & MINT

Goat three ways, jerk spiced

BLACK FOREST GATEAU

For the table to share