

the Rose Kitchen



August Rose Table Menu

Arrival Drink

Rose Lemonade

Bread

Thyme And Olive Ciabatta
Pumpkin Seed Dinner Roll
Served With Truffle Hummus,
Marinated Olives And Vine Ripened Tomatoes



&
Bowls Of Lettuce Greens
Dressed In Olive Oil And Aged Balsamic

Starter

French Onion Soup Served In A Jar
Topped With Herbed Cheese Croutons

Main

Rustic Rosehip Chicken Coq Au Vin Pie
&
Parsley Mash

served With Bowls Of
Caramelized Button Mushrooms, Garden Peas And Butternut Wedges

Dessert

Amarula Malva Pudding, Cinnamon Crumble And
Sweet Lime Cream Cheese

Adults R140pp / children under 12 R85pp

Space is limited so booking is essential

events@ludwigsroses.co.za

***Vegetarian options available on request with confirmed bookings**