



Celebrating Christmas

SEAFOOD

Oysters natural with traditional accompaniments

Crisp fried prawn dumplings, curried mango mayonnaise

Seared tuna with apple, fennel and ginger bread crumb 

FARM TO TABLE

Selection of lettuce and peppery leaves

Dressings - Caesar, honey mustard, Ranch, olive oil and aged balsamic

Rosemary and garlic marinated feta,

chilli and citrus marinated olives

Garlic marinated mushrooms

Grilled baby vegetables "Ala Greque"

Cherry tomato, cucumber and red onion

POTTED SALADS

Wild garlic pannacotta with duck prosciutto and mushroom

Rocket, teriyaki tomato, chevin, cranberry balsamic reduction

FINGER BITES

Freshly baked artisan breads

Mini waffles with chicken liver parfait, honied fig and spiced pecans

Pulled lamb *bombolini* with salted lemon curd

Korean pickled squid

Verjuice and honey glazed pork belly, apple chermoula

Festive savory pinwheels – tomato, spinach, feta and garlic



MAIN COURSE

Apple cider glazed porcetta and buttered baby vegetables
OR

Roast Turkey Ballantine, with bean, charred brussel sprout
and cauliflower rice

Both served with sweet pumpkin puree, fondant potato

Hazelnut gnocchi with forest mushroom, riesling and
parmesan fondue, charred brussel sprout and butternut
gremolata (v)

DESSERTS

An array of homemade sweets and candy

Christmas cake pops

Hidden centre black forest cup cakes

Christmas pudding with warm brandy custard and chantilly cream

Sherry trifle verrine

Petit chocolate yule tide log with maraschino cherry

Berry crème brule

Panettone bread and butter pudding, burnt meringue,
egg nog anglaise

Traditional mince pies

Cheese board with biscuits and preserves

R 725 PER PERSON

R 375 PER CHILD BETWEEN 6 & 11 YEARS