

Christmas Menu 2021

Adults: R515 | Children 6-13: R145 | Children under 6: Free

Antipasti
Starters

Seared Scallop and Prawn Duet Cocktail

Napped with a delicate Citrus Vinaigrette

or

Smoked Duck, Rocket and Pomegranate Salad

Drizzled with a Peppery Coulis

Red Wine-infused Pear, Honey and Gorgonzola Bruschetta

Pear lightly poached in Red Wine

Piatto Principale
Main Course

Exquisite Lamb Rack

Roasted and grilled. A tender and delectable Rack rubbed with Rosemary, Garlic and Olive Oil in a rich, velvety Red Wine Jus. Served with seared Seasonal Vegetables and crispy Rosemary Roasted Potatoes

or

Gorgeous Glazed Gammon

Beer braised and roasted. Napped with a coarse Pineapple and Nectarine fruit enhanced Gravy.

Served on Mash with seared Seasonal Vegetables and lightly tossed in Butter

or

Not so Traditional Roasted Turkey

Succulent Roasted Turkey, napped with a silky smooth and butter enhanced Gravy. Served with seared Seasonal Vegetables and crispy Rosemary Roasted Potatoes

Perfect Pan Seared Salmon

Splashed with Lime and Butter Cream with Pomegranate Seeds.

Served on Mash with seared Seasonal Vegetables lightly tossed in Butter

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Dessert

Christmas Brûlée served with Macerated Seasonal Berries

Served with an Espresso-infused Biscuit and sweet Chantilly Cream Dip

or

Chilled Christmas Panna Cotta Trifle

Decadent layers of sweet and sticky Carrot Cake, Orange Jelly and Panna Cotta

or

Cheerful Cheese Platter

Camembert, Roquefort, Emmental and Cheddar served with Nuts, Olives, dried Apple and savory Biscuits

