



CHRISTMAS EVE MENU 2022

STARTERS

BEETROOT SALAD

pickled & glazed beetroot served with grilled goat's cheese walnut salad, pine nut crumble & balsamic emulsion

BEEF CARPACCIO

accompanied by biltong shavings, sundried cherry tomatoes, bocconcini & truffle mayo

TUNA & LEMON FISH CROQUETTE

set on a minted pea puree

MAINS

PAN-SEARED DUCK BREAST

served with Parsnip puree, wilted Bok choy, pink peppercorn & orange jus

SEARED YELLOWFIN TUNA STEAK

with gingered creamed potato & grilled pineapple salsa

WILD MUSHROOM GNOCCHI

shimeji velouté & parmesan shavings

DESSERT

BOSTON-BAKED CHOCOLATE BROWNIE

with peanut butter ice cream & crushed meringue

AMARULA PANNA COTTA

complimented by nougat & honeycomb

LEMON CHEESECAKE

shortbread biscuit, brandy snap & vanilla pod ice cream

R425 per person

Choice of one dish per course