

Christmas Eve 2019

*Starter*

saffron mussel velouté

stone flour olive bread sticks  
and bread rolls

paw paw wedges with  
pesto bocconcini and peppadews

smoked-salmon & cream cheese filled egg

dukkah spiced aubergine wedges  
with ricotta and toasted pine kernels

tomato, mozzarella & pesto platter

saldanha bay black mussels  
with pernod & vegetable julienne

crunchy sweet potato wedges  
with ricotta & deep-fried basil

biltong & chevin salad  
with balsamic vinaigrette

quiche lorraine

*Main*

glazed gammon and homemade apple sauce

leg of karoo lamb  
rubbed with rosemary, garlic, merlot jus

oxtail with carrots and baby onions

chicken parmigiana  
chicken breast, tomato sauce, parmesan  
& prosciutto slivers

spicy oven roasted potatoes

mushroom basmati rice  
with chives and brown onions

green vegetables

*Dessert*

christmas pudding with brandied crème anglaise

turkish delight

oreo baked cheesecake

summer fruit platter

cinnamon milk tart

mince pie's

mini crème brulee

red velvet angel cake  
with hazelnut crème cheese frosting

amarula malva pudding

dark chocolate truffle cake

a selection of local and natal farmhouse cheeses  
with pineapple & ginger chutney

artisan coffee and dilmah teas

R480per person

