



# New Year's Eve

## amuse bouche

seared tuna, salsa verde and pomegranate rubies

## starters

### asparagus

boerenkaas, beurre noisette, poached egg, coppa and red pepper aioli  
or

### norwegian salmon

baby spinach, pine nuts, grapefruit hollandaise  
or

### mason salad greens

haloumi, strawberries, dried cranberries, baby corn, red onion shavings, cocktail tomatoes, cashew nuts, radish rounds and sherry vinaigrette

## intermediate

### crayfish consommé

calvados & baby leek

## main

### rack of karoo lamb

glühwein pear, shimeji potato gnocchi, baby rainbow carrots and port glaze  
or

### ribeye steak

shallot halves, crispy prosciutto, merlot reduction, polenta triangles, purple beans  
or

### seafood trio

kingklip, mussels & calamari  
pernod & saffron cream,  
basmati wild rice, mange tout

*\*vegetarian and banting options available on request*

## dessert buffet

tiramisu brownie with black cherries  
assorted macarons  
espresso chocolate fondant  
blueberry baked cheesecake  
strawberries dunked in tomes chocolate and pistachio dust  
mini orange curd with pecan croquembouche  
raspberry mirror cake  
mini apple frangipane  
with white chocolate mousse quenelle  
summer fruit platter  
local & natal farmhouse cheese platter with pineapple & ginger chutney  
brandy infused truffles  
artisan coffee / dilmah tea

R880.00 per person

