



## Christmas Day Family Lunch 25<sup>th</sup> December 2018

R785 per person

### **Bread Service**

*Selection of festive bread rolls and dips to share*

### **Starter Platters**

Oxtail Terrine

*Garlic and olive chutney, crispy brussels sprouts served with herbed melba toast*

Smoked Duck breast

*Peppered crostini, pickled red cabbage, citrus saffron aioli*

Feta and Fig Cigars

*Red onion and relish*

Swiss Chard Torte

*Tomato jam, spinach, raisins, grana padano*

Baked Yellow plum salad

*Nutty crunch, baby gem lettuce, parma ham, gorgonzola mint dressing*

### **Soup**

Beetroot and Pumpkin soup

*Crème Fraiche, onion brioche*

### **Main Course**

*Served with a selection of garden vegetables*

Grilled beef fillet

*Parsnip crème, topped with beef biltong, gorgonzola butter, charred baby onion and shoestring*

Or

Peppered lamb loin

*Honey glazed baby carrots, parsnip puree, sautéed snow peas, roast yellow beets with bordelaise sauce*

Or

Pan-fried Cape Salmon

*Sautéed shitake mushrooms, smoked mussels, fava bean and mint puree*

Or

Rolled turkey breast

*Smoked bacon, pistachio chicken liver pate and cranberry jus*

Or

Butternut and nutmeg tortellini

*Sautéed shaved fennel bulb, parmesan cream sauce*

### **Dessert Platters**

Mini chocolate and orange mousse cakes

Pannaforte

Red velvet Tiramisu

Mixed berry mince pies