



## Christmas Eve Dinner Menu 24 December 2018

R495 per person

### **Starter**

Prawn Kebab

*Served with a pea brulee, preserved lemon and salmon salad*

Or

Oxtail Terrine

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

Or

Roast Beets and Pumpkin

*Hummus, radish, feta crumbs, arugula*

Or

Baked Yellow plum salad

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

### **Main Course**

Rolled turkey breast

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

Or

Pan-fried Cape Salmon

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

Or

Peppered lamb loin

*Honey glazed baby carrots, minted pea flan, sautéed snow peas, roast yellow beets with bordelaise sauce*

Or

Grilled rump steak

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

Or

Butternut and nutmeg tortellini

*Sautéed shaved fennel bulb, parmesan cream sauce*

### **Dessert**

Rose mousse cake

*Crème anglaise, meringue shards, red velvet ice cream fresh berries*

Or

Chocolate Fondant

*Candied orange peels, espresso jelly, almond tuille and wild berry sorbet*

Or

Cherry Clafoutis

*Yoghurt crème, chocolate dipped cherries*