

Christmas Eve Dinner Set Menu

24 December 2017

R425 per person

Starter

Grilled prawn and salmon skewers

Spicy dill and citrus salsa

Or

Slow roasted cider apple pork belly

Toasted rooster koek, apple and elderflower chutney, pickled red cabbage

Or

Baby Spinach, feta and candied strawberry salad

Red onion relish and toasted pumpkin seeds

Or

Masala Duck spring rolls

Coconut and lime chutney

Or

Green pea and parmesan risotto

Green pea veloute, fresh mint oil, parmesan disk

Main course

Rolled turkey breast

Smoked bacon, spinach and provolone stuffing and cranberry jus

Or

Baked Kingklip fillets

Smoked mussel and sundried tomato crème, fresh grilled prawn

Or

Braised deboned lamb breast

Citrus apricot stuffing, parsnip puree, sautéed snow peas, saffron cous cous

Or

Grilled rump steak

Topped with sautéed spinach, red onion bordelaise, spring onion mashed potato and crisp parma ham

Or

Walnut and ricotta ravioli

Roasted root vegetable, parsnip crème, fresh sage leaves

Dessert

Strawberry Pavlova

Turkish delight bits, vanilla crème, fresh berries, brandy snap cones

Or

Dark chocolate ganache tart

Espresso mousse, almond crust, fudges layers, white chocolate macaroons

Or

Baked citrus malva pudding

Orange compote and cinnamon ice cream