





# New Year's Eve Moët Dinner

31 December 2017

Oven baked local oysters  
*Topped with spring onion, parmesan and spicy sundried tomato pesto*  


Tiger Prawn, salmon and horseradish ravioli  
*Smoked leek compote, prawn oil, and saffron rouille*  


Duck liver crusted with beetroot crumbs and confit leg of duck  
*Spiced carrot puree, toasted pumpkin seeds, gooseberry chutney*  


The "High Steaks" taster  
Lamb rump  
*Slow roasted, potato and rocket fritters, onion marmalade*  
Beef fillet  
*Whiskey marinated, mushroom and green pepper corn casserole*  
Ostrich fillet  
*Mustard rubbed; masala spiced red cabbage with cranberry salsa*  


Dark Chocolate cardamom crème brulee  
*Salted caramel, orange mousse, candied citrus*

R1100 per person