



The Festive Cabernet Menu

R415 per person
Including welcome drink and festive crackers

Freshly baked bread and herb butter

Starters

Stuffed Jalapeno

Cream cheese stuffing and rolled with bacon

Or

Oxtail Marrow Fritters

Creamed horseradish and pickled vegetables

Or

Spinach and Cranberry (V)

Roasted butternut with balsamic reduction and parmesan shavings

Main Course

Grilled Lamb cutlets

Spiced crushed carrot, rosemary corn fritter and lamb reduction

Or

Butter Chicken curry

Sauté rich butter and cashew nut curry sauce

Served with roti poppadum and toasted almond lassi

Or

Kingklip en papillote

Fragrant herbs, preserved lemon, creamy shellfish, snoek and smoked mussel rice

Or

Maize Risotto (V)

Roasted butternut toasted pumpkin seeds, Grana Padano, arugula, pumpkin puree

Desserts

Apple and Ginger Slice

Served with toffee, apple chips and cinnamon ice cream

Or

Layered chocolate mousse

Topped with fresh berries and cream

Or

Banoffee Pie

Caramelized banana, chocolate soil, caramel sauce, banana nibs chocolate soil