



The Festive Merlot Menu

R445 per person
Including welcome drink and festive crackers

Freshly baked bread and herb butter

Starters

Beetroot cured salmon
Blinis, red onion, dill mayonnaise, sour cream
Or
Fig and feta roll (V)
Spicy sweet tomato chutney
Or
Grilled masala spiced prawn skewers
Fresh pineapple and tomato salsa
Or
Grilled nectarine salad (V)
Baby gem lettuce, spring onion, avocado, shallot dressing

Main Course

All main courses served with vegetables to share, Sautéed garden vegetables, garlic heirloom potatoes, edamame, balsamic roasted butternut

Ernie's Champion steak Beef fillet
Braised cabbage and bacon mash, topped with pepperdew and cream cheese and beef marrow jus
Or
Ostrich medallions
Sautéed sweet potato and apricot, port and mint jus
Or
Cajun kingklip
Spicy tomato sauce, mixed bell peppers, olives, capers, preserved lemon dressing
Or
Butter chicken and prawn curry
Served with sambal, rice and roti
Or
Baked black mushroom (V)
Stuffed with fried couscous, goats' cheese, onion marmalade and fresh rocket

Desserts

Berry mousse Cake
Jaconde sponge, white chocolate mousse, raspberries, green tea spiced biscuit
Or
Gateaux Breton
Caramel sauce, brandy spiced apple, apples chips, cinnamon ice cream
Or
Banoffee Pie
Caramelized banana, chocolate soil, caramel sauce, banana nibs chocolate soil