



Starters

Carrot and Ginger Velouté (V)

with Harissa spiced croutons

or

Prosciutto & Melon

Air dried Italian style ham paired with sweet and juicy summery flavours of melon, served with Balsamic pearls

or

Baked Camembert wrapped in vine leaves (V)

With Hanepoot jam and toasted rye bruschetta

or

Chilled Ox Tongue

With ginger -and raisin chutney, pickled quail eggs and Melba toast

Mains

Grilled Beef Ribeye

27 day matured tender beef ribeye, with wild mushroom and truffle sauce, parmesan and garlic arancini's and a spicy tomato jam

or

Slow Roasted Karoo Leg of Lamb

Served with potato dauphinoise, sautéed greens, pumpkin fritters with salted caramel sauce and a roasted garlic & rosemary jus

or

Honey and Mustard Glazed Gammon

Served with potato dauphinoise, sautéed greens, pumpkin fritters with salted caramel sauce and a homemade cranberry chutney

or

Pan Seared Norwegian Salmon

Perfectly cooked pink salmon, served with grilled asparagus, baby potatoes, a citrus Hollandaise sauce and salmon roe

or

Orange glazed Roasted Turducken

Delicious roast of turkey, duck and chicken all-in-one, potato dauphinoise, sautéed greens, pumpkin fritters with salted caramel sauce

or

Sundried tomato and Olive Moussaka (V)

Delicious layers of aubergine, sundried tomato, olive and butternut moussaka, served with a festive micro herb salad and pomegranate dressing

Desserts

Traditional Brandy Christmas Pudding (V)

with Cinnamon Crème Anglaise & Vanilla Ice Cream

or

Karoo-style Christmas Trifle

Layers of fruit jelly, homemade custard, caramel, sponge and preserved fruits topped with decadent pouring cream and spiced nuts

or

Fruit Mince Pies

Served with a shot of eggnog

(V) - denotes a dish suitable for vegetarian guests

2 Course Dinner: R245 | 3 Course Dinner: R295