



R605 per person

## Starter

Selection of bread and flavoured butter  
Charcuterie platter with a selection of mortadella, cuppa and ox tongue served with homemade pickles  
Leek and greyer tart with rocket scarlet salsa and balsamic reduction  
Maple roasted butternut, basil, parmesan shaving and toasted cashew nuts salad  
Selection of Focaccia with guacamole, smoked salmon pate and a spinach and feta dips  
Port and Cherry Chicken Liver Pate with a red onion marmalade and toasted ciabatta  
Chickpea, feta and cranberry salad  
Selection of sushi

## Mains

Pineapple glazed roasted gammon  
Pistachio and brandied prune filled turkey breast with traditional gravy  
Rosemary and garlic roasted leg of lamb  
Grilled Kingklip with a lemon butter sauce  
Truffle wild mushroom risotto with sweet basil pesto mascarpone  
Traditional Savoury rice  
Pot roasted baby potatoes  
Sticky Baby Carrots with thyme and honey  
Cauliflower and Brussel sprout bake with bacon and cheese sauce

## Desserts

Caramel chip chocolate brownies  
Fragrant apple crumble with vanilla ice cream  
Traditional steamed fruit cake  
Malva pudding and custard  
Mixed berry cheesecake with fresh seasonal berries  
Traditional trifle  
Christmas Pavlovas

Terms and Conditions

Compulsory 10% Service Charge on all Food & Beverage

Price excludes beverages

To confirm a reservation we require a 50% deposit