

# CHRISTMAS LUNCH Wednesday 25 December

### FIRST COURSE

Mini ciabatta, grissini sticks, and fresh rolls served with chicken liver parfait and condiments

### **SECOND COURSE**

Lime & Fennel Cured Trout Aioli, marinated baby beets, caper berry, cucumber, micro greens

## THIRD COURSE

Turkey & Parmesan Bitterballen

Champagne miso sabayon, asparagus

# FOURTH COURSE

Beef Wellington Baked celeriac puree, caramelised cocktail onion, king oyster mushroom, merlot reduction

OR

# Herb-Crusted Karoo Rack of Lamb

Rosemary mashed potato, glazed carrot beetroot achar, fine beans, lamb jus

# **FIFTH COURSE**

Valrhona Manjari Marquise

Peach compote, strawberry pearls, pistachio brownie truffle, vanilla mascarpone

# UNDER 12s

Spaghetti bolognaise or hamburger & fries Waffle and ice cream

## Adults R1,150 pp Under 12s R320 pp



10% Service charge added to bills of 6 – 10 guests 12% Service charge added to bills of 11 or more guests Prices are inclusive of 15% VAT No split bills.