

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.