

CHRISTMAS DAY LUNCH

12h00 - 17h00

3 course meal of your choice at R550.00 per person

AMUSE BOUCHE

Champagne Oyster served with a shot of Simonsig Brut

BREAD SERVICE

Seeded Bread served with a pumpkin spiced butter

STARTERS

CAMEMBERT

Baked Camembert served with thyme infused exotic mushroom and almond granola topped with caramelised honey balsamic pears complimented with brioche toast

PORK BELLY

Sous Vide Pork Belly on top of celeriac puree with a pickled red cabbage and apple salad, sautéed broccolini stem, caramelised roasted plum topped with quail egg finished with a plum jus

SORBET

Freshly squeezed Orange sorbet palate cleanser

MAINS

SALMON

Seared Norwegian Salmon with a fresh peas and mint risotto, asparagus spears topped with a lemon butter and lumpfish black caviar garnished with fries dill drizzled with a mint oil

LAMB

Rolled lamb stuffed with lemon preserve, sage and apple served with buttery mash, rainbow baby carrots and baby beets served with a lamb jus

VEGETERIAN MAIN

A BEETROOT, SAGE, ONION, MUSHROOM AND GARLIC WELLINGTON IN DELICIOUS PUFF PASTRY

Finished with toasted pumpkin and sesame seeds served with lemon butter, roasted Brussel sprouts and honey pan fried carrots.

DESSERTS

TIRAMISU ENTREMET

Genoise cake base layered with a mascarpone mousse, coffee cremeux, chocolate hazelnut praline mousse and topped with a coffee chocolate glaze garnished with chocolate shavings and a chocolate cigar

BRANDY PUDDING

Classic Cape brandy pudding served with a creamy rooibos ice cream topped with a boozy cherries and velvety caramel sauce