



CHRISTMAS EVE DINNER

R1000 PER PERSON

Includes a glass of bubbles on arrival

Children (*under 12*) R480 pp

Amuse Bouche

Oxtail Bittenballen with apricot gel

Bread Course

Herb focaccia with liver pate, fig preserve

First course

Roasted heirloom tomato tart with whipped feta, olive oil gel, dehydrated olives

Second Course

Lemoncello

Third Course

Slow roasted pork belly, burnt carrot puree, tabaco onion with a cranberry and hoisin jus

or

Lamb shank with rooibos red wine jus, buttery mash and roasted baby veg

or

Norwegian Salmon with a pea and asparagus risotto

Fourth Course

Black forest trifle, chocolate custard, champagne jelly, almond crumb

Requirements: Each guests 'menu selection, along with dietary preferences and prepayment.