



24th & 25th December 2009
Christmas Dinner Menu

Welcoming drink on arrival

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Butternut Soup

Drizzled with Chilli & Herb oil

Accompanied by Camembert, Gorgonzola & Chevin Vol au vents

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Smoked Snoek Spring rolls

Complimented by Watercress leaves & Naartjie Crème Fraiche

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Beer-batter Tempura Tiger Prawns

Presented with Cucumber & Avocado Salsa

And a Sesame & Soy dipping Sauce

OR

Chicken liver & Fole gras Pâté

With Marinated Artichoke Hearts & Toasted Pistachio bread

Cranberry & Balsamic Reduction

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Coconut Sorbet

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Lemon, Dill & Cashew Crusted Line fish

Set on Chardonnay Risotto & Julienne Vegetables

And Smoked Salmon Sauce

OR

De-boned Lamb Shank wrapped in Parma Ham

With Baby Spinach, Spring onion & Mint Potato Gratin and Roasted Root Vegetables

Seville Orange & Port Jus

OR

Vegetable & Tofu Bobotie

Complimented by Fragrant Basmati rice, Red Onion Chutney,

Traditional Salsas and Cucumber, Yoghurt & Poppy Sauce

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Miniature Dessert Platter:

Date, Ginger & South African Brandy Pudding with Home-made Vanilla pod Ice-cream

Chocolate Mousse & Cherry Trifle

Lemon curd Pavlova with Sugared Rose Petals

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Tea/Coffee with Mini Mince pies & Coconut Ice

R445 per person