



Christmas Menu

- Choose your favourite dishes to make up your perfect Christmas Menu -

OPTION 1	OPTION 2	OPTION 3	OPTION 4
@ R240pp	@ R285pp	@ R335pp	@ R595
1* Starter 2* Mains 1* Side 1* Salad 1* Dessert	2* Starters 2* Mains 2* Sides 2* Salads 2* Desserts	3* Starters 3* Mains 2* Sides 2* Salads 3* Desserts	TASTING MENU

STARTERS

- 1 Lime, Prawn and Avo Cocktail
- 2 Potato Croquette topped with rare beef fillet with red wine hollandaise and onion marmalade
- 3 Sliced Rare Beef with horseradish cream and pickles, Smoked snoek with guacamole and Salami with marinated feta and peppadews
- 4 Mediterranean Quiche (Feta, olives, pesto and feta tart) served on a bed of Caprese Salad
- 5 Deep-fried Camembert Balls served with a green fig salsa and cranberry sauce and melba toast
- 6 Mini charcuterie board with local cheeses, preservatives, pickles, crackers, salami and fresh fruit

FROM THE CARVEY (MIN. of 25 PAX)

- 1 Chicken roulade (stuffed with feta, red peppers pesto and goats cheese, spinach) served with a three cheese sauce
- 2 Sliced matured beef tenderloins served with a cognac jus and horseradish cream
- 3 Bourbon glazed gammon served with pineapple and mint chutney and chargrilled pineapple and homemade mustard sauce
- 4 Roasted leg of succulent deboned lamb with mint demi-glaze + roasted baby onions gravy

VEGETARIAN OPTIONS

- 1 Mushroom Fritters, mushroom filled with chicken liver pate deep-fried served with a tartar sauce
- 2 Spinach, nut and feta ravioli served with basil pesto and fresh parmesan sauce
- 3 Open faced puff pastry served with cream cheese, avocado pate, topped with grilled garlic butter prawns

SIDES

- 1 Crispy roasted buttery baby potatoes
- 2 Persian stir fried savoury rice
- 3 Roasted maple +toasted pumpkin seed butter nut
- 4 Fresh peas, beans and broccoli served with a parsley butter

SALADS

- 1 Garden layered salad
- 2 Grilled Peach and Blue Cheese Salad
- 3 Roasted Beetroot and Feta Salad
- 4 Strawberry, avocado, whipped goats cheese and candied walnut salad
- 5 Rocket and Smoked Chicken topped Sweet mustard dressing

DESSERTS

1 Christmas Tiramisu

(Raspberry, white chocolate brownie tiramisu served with berry sauce)

2 Old fashioned pineapple cheesecake

(funky fruit sauces, chantilly cream and ruby chocolate swirls)

3 Trio of chocolate dessert

(Chocolate Salami, Chocolate Mousse and chocolate berry cake)

4 Lemon tart

(Kiwi and mint salsa, chantilly cream, baby meringue and passionfruit and quenelle of vanilla ice-cream)



TASTING MENU

AUBERGINE PARMIGIANA (V)

Sun-blushed Heirlooms, Tomato Chutney,
Parmesan Velouté, Pesto

UNWOODED CHARDONNAY

LINE FISH

Thai Curry, Basil Coriander Pesto, Coconut,
Peach Salsa, Asian Slaw, Coconut-Rice

BRUT SPARKLING WINE

SORBET

Chef's Choice

GNOCCHI (V)

Gorgonzola, Romesco, Carrot Puree, Onion
Marmalade, Toasted Cumin Seeds

RIESLING

VENISON/BEEF FILLET

Honey Carrot Puree, Candy Beets, Charred
Onions, Black Garlic Aioli, Crisps

PINOT NOIR

OR

LAMB CHORIZO KOFTA

Burnt Onion Labneh, Polenta Chip, Corn, Smoked
Paprika Pumpkin Puree, Mint Jus

SHIRAZ

TRIO MINI CAKE BITES

(Lamington, Christmas cake soaked in brandy,
Kings cake)

WHITE PINOTAGE

LAVENDER & HONEY POSSET

Honeycomb, Lemon Sorbet, Lime Crumble

CHENIN BLANC

SEASONAL MINI CHEESE PLATTER

3 Local Cheeses, Preservatives, Fruit,
Nuts and Crackers

SPARKLING WHITE JEREPIGO

Local Beers	R25
International Beers	R30
Ciders	R35
Wines (per bottle)	R120-220
Sparkling (J.C. Le Roux)	R160
Soft drinks	R20
Fruit Juice	R25
Bottled Water Still and Sparkling	R15

Bar service will be available

**“The best way to spread
the Christmas cheer is
by serving delicious food.”**

100% BLUE RIBBON

ADDITIONAL COSTS:

Service Fee-10%

Christmas Decorations (Flowers,
Christmas Crackers, Napkins etc)

- Depends on the pax

