

# TABLES at NITIDA

*For the Love of Food*

*Upon Arrival*  
Christmas Mimosas

*Amuse Bouche*  
Salmon Terrine

*Starter*

Ham Hock rillettes, red onion, gruyère and rosemary mini loaf, quail eggs, truffle mayonnaise and a daikon radish slaw

or

Beef carpaccio with arugula, anchovy aioli, parmesan shavings with biltong bread and bone marrow butter

or

Moroccan lamb and pine nut cigars with fragrant ground lamb topped with a watercress salad tossed in mustard vinaigrette and an herbed yogurt sauce

or

Honey roast beetroot tart tatin with arugula, whipped feta and pistachio dukkah (v)

*Palate Cleanser*

Spiced Orange and Honey Sorbet

*Mains*

Baked line fish with a chorizo crust served on a bed of butterbean mash, drizzled in a harissa infused oil with sautéed green beans, baby carrots and fresh lemon

or

Turkey roulade with a caramelized onion and apple stuffing on a bed of "loaded" mashed potatoes, baby carrots, sautéed green beans and a sticky cola glaze

or

Smoky honey Chipotle glazed gammon with Patatas Bravas, baby carrots, and broccoli florets

or

Vegan lentil mushroom "Meatloaf" with a mushroom miso gravy served on a bed of roasted garlic mashed potatoes, baby carrots and broccoli florets (vegan)

*Desserts*

Eggnog custard pie with a gingerbread crust and marshmallow fluff

or

Creamy baked white "Christmas" cheese cake topped with a whipped vanilla white chocolate ganache and a raspberry coulis

or

Peach vanilla cheesecake trifle layers of vanilla cake, cheesecake cream, toasted flaked almonds, meringue and peach compote

or

Vegan "Christmas" cranberry and walnut chocolate brownie served with a homemade berry coulis and fresh seasonal fruit (vegan)

Adults @ R850 pp

Kids 8 - 12 years @ R425 pp

Kids below 8 years: kiddies menu available upon special request

CHRISTMAS MENU