

Christmas Lunch

ADULTS: R875 P/P

CHILDREN 8-12 YEARS: R437.50 P/P

CHILDREN UNDER 8 YEARS:

KIDDIES MENU AVAILABLE ON REQUEST

Menu

Upon Arrival

White Chocolate Gingerbread Cocktail

Amuse Bouche

Mini Duck & Cherry Pie

Starter

Pork Belly with Apple Purée

Golden, crisp pork belly served with silky apple purée, a refreshing fennel, green apple & celery slaw, and finished with candied pecan crumble.

Or

Caramelized Onion Mini Beef Wellington

Savoury mushroom duxelles and sweet caramelized onion, served with truffle-infused parsnip purée, finished with a drizzle of sweet port reduction.

Or

Greek Lamb & Feta Phyllo Triangle

Fragrant ground lamb, crumbled feta, and spinach in golden phyllo, served on roasted garlic and herb-infused yogurt, finished with toasted almonds.

Or

Spinach, Artichoke & Goat Cheese Arancini

Crispy risotto balls filled with spinach, artichokes, and creamy goat cheese, finished with shaved Parmesan, and served on a roasted red pepper coulis (vegetarian)

Palate Cleanser

Lemon, Honey, and Thyme Sorbet

Mains

Panko-Crusted Line Fish

Served on butternut-orange purée with a crisp fennel-apple slaw, broccoli, and roasted baby carrots, finished with a drizzle of citrus aioli.

Or

Turkey Roulade with Chorizo & Date Stuffing

Served with brown butter mashed potatoes, sautéed green beans with toasted almonds, and honey-glazed baby carrots, finished with a maple-chorizo jus.

Or

Spiced Rum & Apricot Glazed Gammon

Served with brown butter sweet potato mash, honey-glazed parsnips, and sautéed green beans with toasted almonds, finished with a spiced rum & apricot jus.

Or

Vegan Mushroom Bourguignon

Rich red wine-braised mushrooms and root vegetables, served with truffle mashed potatoes, sautéed green beans with toasted almonds, and roasted baby beets (vegan)

Desserts

Salted Caramel Dark Chocolate Torte

Dark chocolate torte with salted caramel on a hazelnut biscuit base, finished with praline shards and hazelnut cream.

Or

Eggnog & White Chocolate Trifle

Layers of white chocolate sponge, eggnog custard, and cinnamon cream, finished with ginger snap cookie crumble, meringue shards, chocolate curls, and toasted almonds.

Or

Christmas Pudding Cheesecake

Brandy-soaked dried fruits on a spiced ginger biscuit crust, finished with brandy caramel sauce, candied orange, and an almond tuile.

Or

Vegan Chocolate-Orange Mousse Jar

Layers of silky vegan chocolate mousse and zesty orange curd, topped with toasted hazelnut crumble and a dollop of vegan cream (vegan)