Christmas MENU2026

Cassia
RESTAURANT • BAR • VENUE

Lunch from 11h30 to 15h00
R950.00 per person

Christmas cranberry mimosa

On tables

Roasted garlic & thyme focaccia with spiced Christmas butter butter

Amuse

Tomato and basil tartlets with caramelized onions and crispy basil leaves

STARTERS

Beef Tartare

Cured Egg Yolk, Olive Tapenade & Crisp Melba Toast

Seared Duck Breast

Fresh citrus, apple, and fennel & Spring Onion Slaw

Seared Tuna

Fermented Chilli & Cashew , Edamame Beans & Tamarind Dressing

Gnocchi with Grilled Wild Mushrooms

Parmesan Cream, Butternut Crisps & Parmesan Tuile **(V)**

Palette cleanser

Litchi and lemon sorbet with mint pearls

Main course

Seared Lamb Rump

Mint Jus, Charred Courgettes with Leek, Pea & Bacon Fricassee

Honey & Thyme Glazed Gammon

Caramelised Cauliflower Purée served with Glazed Baby Carrots & Dauphinoise Potato

Seared Salmon

Charred Asparagus & Tenderstem Broccoli with Fragrant cous sous, Silken Leek & Spinach Cream & Crispy Leek Angel Hair

Apple, Cranberry & Cashew Stuffed Turkey Breast

Charred Roasted Butternut , Sugar Snap Peas & Roast Potatoes Rich Herb Jus

Ratatouille Roulade

Herb Oil & Romesco Sauce . Served with Crispy Spinach & Beetroot Chips **(Vegan)**

Desserts

Pumpkin & Ginger Cake

Citrus Cream Cheese and Candied Ginger

Sticky Date Tart

Vanilla Chantilly Cream with Brown Butter Crumble

Cassia Christmas Trifle

Chocolate Sponge , Cherry Coulis , Fresh Strawberries & Raspberries & Chantilly Cream

Brandy Snap

Coconut & Pistachio Cream | Toasted Coconut **(Vegan)**