Christmas Lunch

Served between 11:30 and 15:00
Adults: R920 pp
Children 8-12 years: R465 pp
Children under 8 years:
Kiddies menu Available on request

Menu

UPON ARRIVAL:
Chilled mulled apple and gin cocktail

AMUSE-BOUCHE

Watermelon Bites
Cubes of chilled watermelon topped with crumbled goat cheese,
mint and a drizzle of balsamic glaze

STARTER

Venison Carpaccio
Thinly sliced gemsbok loin served with grilled peach, caramelized salted walnuts,
dressed rocket and shaved pecorino
Or
Tuna Poke
Flash marinated tuna in a tian with short grain rice, mango salsa,
spiced avocado cream and nori
Or
Spinach, Artichoke & Goat Cheese Arancini
Crispy risotto balls filled with spinach, artichokes, and creamy goat cheese,
and served on a roasted red pepper coulis

PALATE CLEANSER
Cinnamon, ginger and cranberry sorbet

MAINS

Panko-Crusted Line Fish
Served on butternut-orange purée with crushed herbed baby potatoes,
steamed baby broccoli finished with a drizzle of citrus aioli.
Or
Caramelized Onion Pulled Beef Wellington
Savory mushroom duxelles and sweet caramelized onion, served with spinach-infused
potato purée and baby carrots finished with a drizzle of sweet port reduction.
Or
Turkey Roulade with a date and feta stuffing
Served with potato gratin, sautéed green beans with toasted almonds,
and honey-glazed baby carrots,finished with a rich turkey reduction.
Or
Bourbon Glazed Gammon
Served with sweet potato mash, ratatouille filled squash, sautéed green beans
with toasted almonds, finished with a bourbon infused gravy
Or
Vegan Mushroom Bourguignon
Rich red wine-braised mushrooms and root vegetables, served with mashed potatoes,
charred green beans with toasted almonds, and roasted baby beets.

DESSERTS

Chocolate Chip Croissant Bread and Butter Pudding
Layers of lightly toasted croissants, white and dark chocolate chips,
dried cranberries and eggnog custard
Or
Summer Fruit Pavlova
Meringue basket filled with fresh summer fruits, marinated berries
and home-made vanilla bean ice cream
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.

TABLES at NITÍDA
For the Love of Food