



YEAR-END FUNCTIONS 2015

Set Menus

The set menu is applicable to groups of 25 guests or less. Festive crackers and welcome drinks are available at an additional charge.

Set Menu One: R 255 per person

Daily Bread

selection of fresh baked bread served with homemade pate and whipped salted butter

Starter

Du Toitskloof Trout

cured trout | smoked trout mousse | baby beetroot | avocado puree | compressed cucumber

Main

Roast Chicken

crispy chicken wing, potato gnocchi, corn velouté, forest mushroom ragout, oven roasted shallots, hazelnut crumble

Dessert

Christmas Pudding

salted caramel ice cream | Van der hum crème anglaise | banana and citrus salad

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The set menu is applicable to groups of 25 guests or less. Festive crackers and welcome drinks are available at an additional charge.

Set Menu Two: R 275 per person

Daily Bread

selection of fresh baked bread served with homemade pate and whipped salted butter

Starter

Yellowfin Tuna

marinated chickpeas | cured lemon peel | tomato salad | roast garlic aioli

Main

Joostenberg Duck

roast breast | confit leg | carrot puree | baby carrots | citrus glazed onion creamed polenta | raisin jus

Dessert

Christmas Pudding

coffee ice cream | vanilla crème anglaise | citrus and ginger salad

or

Seasonal Fruit Plate

fresh cut fruit | honey crème fraîche

Set Menu Three: R 300 per person

Daily Bread

selection of fresh baked bread served with homemade pate and whipped salted butter

Starter

Duck Liver Granola

liver parfait | toasted oats | pickled cranberries | port syrup | apple salad

Main

Lamb Loin

spiced eggplant | chickpea | baby marrow salad | cumin yoghurt | pistachio | Moroccan jus

Dessert

Christmas Pudding

peanut butter ice cream | bourbon crème anglaise | spiced citrus salad

or

Seasonal Fruit Plate

fresh cut fruit | honey crème fraîche

YEAR-END FUNCTIONS

Set Menus

The set menu is applicable to groups of 25 guests or less. Festive crackers and welcome drinks are available at an additional charge.

Set Menu Four: R 350 per person

Daily Bread

selection of fresh baked bread served with homemade pate, whipped salt butter and babaganoush

Starter

Farmed Prawns

Malay spiced butternut | curried lentils | gremolata | cumin yogurt cheese | gooseberry compote

Main

56°C Beef Fillet

kale | mushroom ragout | crushed potatoes | bone marrow | barbeque glaze

Dessert

Christmas Pudding

rum and raisin ice cream | Amarula crème anglaise | passion fruit salad

or

Seasonal Fruit Plate

fresh cut fruit | honey crème fraîche