

## YEAR-END FUNCTIONS

R450.00 PER PERSON | 6 COURSE TASTING MENU

### TASTING MENU

#### **MUSHROOM PORT SOUP**

cream, mushroom textures

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#### **SPICE RUBBED TUNA LOIN**

cucumber avocado salad,  
coriander lime dressing

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#### **HAM HOCK PEA TERRINE**

charcoal brioche, crispy anchovy wafer

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#### **ROOIBOS SMOKED TOMATO RISOTTO**

buffalo mozzarella, basil pesto,  
parmesan tuille, petit herbs

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#### **CHERMOULA LAMB WELLINGTON**

red cabbage, sauce béarnaise

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#### **GLAZED CHOCOLATE GELEE MOUSSE**

chocolate streusel, macerated berries

