

YEAR END MENUS

CREATED BY EXECUTIVE CHEF CHRISTO PRETORIUS / THE 12 APOSTLES



Be it a large and lavish affair in the Atlantic Terrace Marquee, or sundowners in the legendary Leopard Bar followed by a intimate executive dinner in the award-winning Azure Restaurant, or exclusive use in the Conservatory, the in-house events team will take care of every detail.

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SET MENU 1

R 325.00 PER PERSON

Bread Selection

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

Starter

Saldanha Bay Mussels

seaweed butter / cauliflower puree / spiced tadka / coconut jelly / coriander and lime yogurt

Main Course

Free Range Chicken

crispy chicken breast / soft poached free-range egg / confit chicken croquettes / potato and garlic puree / toasted sesame seed dressing

or

Venison Loin

warm sweet corn salad / beetroot puree / pickled blackberries / watercress mayonnaise / roast venison jus

Dessert

Pate a Choux

vanilla mousse / poached apples / citrus gel / toasted almond crumble / apricot jelly



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SET MENU 2

R 395.00 PER PERSON

Bread Selection

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

Starter

Venison Tartare

*confit egg yolk / burnt beetroot puree / pickled shimeji mushrooms / mustard aioli /
brown butter croutons*

Main Course

Baby Calamari Risotto

*grilled baby calamari / roast tomato puree / tomato water jelly / dehydrated tomato /
tomato consommé / seaweed butter / pickled onion rings*

or

Beef Fillet

*chargrilled beef fillet / salsa verde / beer and barley glaze / celeriac puree / grilled baby leeks /
green herb gnocchi / barbeque jus*

Dessert

Chocolate and Karoo Honey

honey ice cream / cocoa custard / manjari aero / honeycomb / chocolate torte



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SET MENU 3

R 455.00 PER PERSON

Bread Selection

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

Starter

Nouvelle Mushroom

soft poached free-range egg / crispy bacon / mushroom velouté / green onion oil / pickled and raw mushrooms

Main Course

Barbequed Pork Belly

slow cooked pork loin / apple glazed pork belly / pork crackling / fermented roots / barbecued carrot puree / burnt apple chutney / pork jus

or

Roast Beef

sous vide fillet / braised oxtail / beef fat crispy potatoes / broccoli puree / baby carrots / mini yorkshire puddings / red wine jus

Dessert

Lemon and Basil

lemon curd / basil gel / lemon sorbet / sherbet / vanilla mousse / almond crumble



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SET MENU 4

R 525.00 PER PERSON

Bread Selection

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

Starter

Pan Roasted Mussels

*cauliflower and verjuice puree / soy truffle vinaigrette / soy and sherry pickled shitake mushrooms /
toasted hazelnuts / compressed apple*

Main Course

Roast Free-Range Chicken Ramen

*crispy chicken breast / confit chicken leg / ramen noodles / baby bok choy / roast chicken broth /
grilled spring onion / roast baby tomatoes / green herb oil*

or

Moroccan Lamb Loin

*harissa barbeque glaze / spiced aubergine puree / cucumber and tomato salsa / turmeric and
sultana cous cous / baby marrow / chunky chermoula / almond cream*

Dessert

Pistachio Souffle

cream cheese with honey crème / vanilla and pistachio crumble / citrus gel / burnt orange jellies



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VEGETARIAN SET MENU

R 325.00 PER PERSON

Bread Selection

selection of fresh baked bread served with whipped salted butter and flavoured hummus

Starter

Roast Onion and Garlic Risotto

green onion oil / roast onion puree / crispy onion flakes / pickled onion rings / sour cream

Main Course

Salt Baked Carrots

*harissa barbeque glaze / spiced aubergine puree / cucumber and tomato salsa / turmeric and sultana
cous cous / baby marrow / chunky chermoula sauce / almond cream*

or

Grilled Cauliflower Steak

*tender stem broccoli / baby bok choy / slow roasted tomatoes / mushroom broth / grilled spring onions /
herb oil / soy shitake mushrooms*

Dessert

Apple Caramel Cheesecake

*roast apple with vanilla bean / caramel crème / vanilla delice / toasted almond crumble /
burnt apple gel*

