



Christmas Menu

Royal terrine

A slice of cooked terrine made from free range chicken, free range chicken livers, confit duck, cured pork and seasoned with lemon, basil and garlic, wrapped in bacon and served with locally grown micro salad leaves and drizzled with Andante olive oil and quince dressing.

Salmon trout

Pan-fried local salmon trout on asparagus with lemon hollandaise, soft poached egg and cauliflower risotto

18 hour Lamb rib

With sous vide lamb chop potato fondant baby beets and stinging nettle and goats butter cream

Ballotine of turkey

Rolled turkey with cranberry jus cauliflower dauphinoise potato and baby vegetables

Christmas apple tart

With Christmas pudding ice cream shattered honeycomb and butterscotch sauce

R395 per person

vegetarian menu is available on request



New yearsMenu

Royal terrine

A slice of cooked terrine made from free range chicken, free range chicken livers, confit duck, cured pork and seasoned with lemon, basil and garlic, wrapped in bacon and served with locally grown micro salad leaves and drizzled with Andante olive oil and quince dressing.

Salmon trout

Pan-fried local salmon trout on asparagus with lemon hollandaise, soft poached egg and cauliflower risotto

Duck confit

On kumara potato puree with orange jus and wild African garlic pickled baby rainbow carrots sous vide naartjie baby fennel with Foie Gras butter froth

Lemon and lime sorbet

18 hour Lamb rib

With sous vide lamb chop potato fondant baby beets and stinging nettle and goats butter cream

jaffa cake

Orange jelly, chocolate mousse, sponge biscuit, chocolate glaze, earl grey tea syrup bitter chocolate cremeaux and burnt white chocolate crumbs

R495 per person

vegetarian menu is available on request