



CHRISTMAS EVE DINNER MENU

DECEMBER 24TH, 2015

Starters

Prawn Bisque

A Selection of Freshly Baked Bread Rolls

Paw Paw Wedges with Pesto Bocconcini and Peppadews

Ox Tongue Platter with Cherry Dipping Sauce

Spiced Aubergine Wedges with a Ricotta Topping

Broccoli Sprouts with Almonds

Smoked Chicken Caesar Salad with Camembert (create your own)

Pan-fried Calamari with Blackened Red Peppers

Tricolore Platter: Sliced Tomato, Mozzarella, Pesto and Avo

Smoked Salmon and Leek Quiche

Rocket Leaves with Dried Cranberries, Strawberries, Glazed Cashews and Chevin Goat's Cheese

Mains

Glazed Gammon with Homemade Apple Sauce

Chermoula Crusted Leg of Lamb with a Merlot Red Wine Reduction

Oxtail with Carrots, Garlic and Baby Onions

Potato Gratin with Butternut, Crusted with Pecan

Mushroom and Chive Basmati Rice

Seasonal Vegetables

Oven Roasted Butternut with Orange Zest

Desserts

Assorted Macaroons

Chocolate Fudge Cake

Triple Chocolate Cheesecake

Summer Fruit Platter

Mince Pies

Vanilla Ice Cream

Mixed Berry Trifle

Mini Meringue with Strawberries and Cream

Mini Apple Frangipani topped with White Chocolate Mousse Quenelle

Christmas Pudding with Brandied Custard

A Selection of Local and Natal Farmhouse Cheeses

A Selection of Dilmah Teas or Artisan Coffee