



CHRISTMAS

Menu

DECEMBER 24, 25 & 26

S T A R T E R

Vitello Tonnato

Roasted veal eye round served with arugula, capers & a silky tuna cream.
or

Seared Scallops

Pan-seared scallops in a white wine butter sauce with sautéed shallots & samphire (zeekraal)
or

Beef Tenderloin Carpaccio

Thinly sliced prime tenderloin, sun-dried tomatoes, pine nuts, truffle cream, olive crumble & shaved Parmesan.
or

Goat Cheese Salad

Fresh mixed greens, apricot, apple, red onion, cucumber, pistachios, walnut crumble, crispy goat cheese croquettes & a sweet honey dressing.





MAIN COURSE

Grilled Pork Medallions

Tender grilled pork medallions served with a refined honey-thyme jus, Brussels sprouts & a smooth sweet-potato cream.

or

Redfish Fillet (Roodbaars)

Pan-seared redfish fillet accompanied by grilled baby carrots, a bright lemon beurre blanc & celeriac cream.

or

Grilled Tournedos

Prime grilled tournedos presented with a fresh green peppercorn sauce, velvety pumpkin purée & haricots verts wrapped in crisp bacon.

or

Fettuccine Primavera

Fettuccine pasta tossed with yellow courgette, green asparagus, bell pepper, spring onion, and basil in a lemon-zest cream sauce, finished with creamy burrata & cherry tomatoes.

DESSERT

A festive variety of sweet delights to be shared.

XCG. 148,50 per person





CHRISTMAS

kids *menu*

S T A R T E R

Tomato soup

Fresh tomato soup with basil & cream

M A I N C O U R S E

Grilled tenderloin

mushroom cream sauce, French fries, apple compote, coleslaw, ketchup & mayonaise.

or

Marinated chicken tenders

French fries, apple compote, green salad, peanut sauce.

D E S S E R T

Kids Dame Blanche

2 scoops Vanilla ice cream, chocolate sauce & whipped cream.

XCG. 39,50 per person