

Christmas day menu 2019

Adults R 395.00p/p
Children 5-12 R 197.50
Conservancy Fee R 30.00 p/p



HARVEST TABLE

Salads & Meze

- ~ Assorted Home-Made Artisanal Breads for the Table with Farm Butter
- ~ Smoked Salmon, Cream Cheese, Caper Berry & Dill Roulade
- ~ Braised Gnocchi Salad with Marinated Sundried Tomatoes, Grilled Artichokes, Italian Beans, Spanish Onions, Roasted Bell Peppers, Pesto & Parmesan
- ~ Steamed Tender Stem Broccoli Florets with Boiled New Potatoes, Pancetta, Baby Peas & Roast Cashew Nuts in a Light Tomato, Basil & Mayonnaise Dressing
- ~ Deep Fried Risotto Balls, Filled with Deboned Lamb Shank, Olives, Sundried Tomatoes & Creamy Mozzarella Cheese
- ~ Assorted Salad Leaves with Cranberries, Asparagus, Marinated Beetroot, Celery, Creamy Feta, Olive Oil & a Honey Balsamic Vinaigrette
- ~ Country Style Caprese with Creamy Mozzarella, Baby Tomatoes, Wild Rocket, Black Pepper, Basil Pesto & Olive Oil
- ~ Mussel Pot with White Wine, Garlic, Fresh Mascarpone & Pernod Ricard
- ~ Thinly Sliced Parma Ham with Fresh Melon, Olive Oil, Balsamic, Cracked Black Pepper & Baby Rocket

PLATED CHOICE OF:

- ~ Grilled Fillet of Beef Topped with Rugola, Parmesan Shavings, Sundried Tomatoes & Balsamic Vinaigrette, served with Twice Fried Potato Wedges
- ~ Oven Roasted Fillet of Norwegian Salmon with a Light Thai Red Curry, Coconut & Coriander Sauce, Served on a Bed of Fragrant Jasmin Rice
- ~ Slow Roasted Lamb Shank with White Wine, Lemon, Garlic, Rosemary & Olive Oil, served on a Bed of Creamy Mashed Potato
- ~ Traditional Cured Gammon Braised in a White Wine, Sage, Creamy Mustard & Sherry Sauce, Served with Mash
- ~ Ravioli Pockets Filled with Wild Porcini Mushrooms, Prepared in a Creamy Mushroom, White Wine Sauce with a Touch of Basil Pesto & Parmesan Shavings

DESSERTS

Cocktail Coconut Crème Brule Tartlets
Assorted Hand Crafted Mini Patisseries
Chocolate Mousse Shots with Roasted Nuts, Chocolate Soil & Mint
Granadilla Cheese Cake
Italian Vanilla Gelato with Bar One Chocolate Sauce
Traditional Christmas Pudding with Butterscotch Custard
Fresh Fruit Salad with Mango Jus