



## Menu

R1,295 per person

### Canapés

Caramelized Onion Tarte Tatin - sundried tomato  
Smoked Snoek Pâté - salsa verde, piccalilli  
Oxtail Marmalade - shimeji, truffle mustard, onion brioche

### Pre-Starter

Butter Poached Salmon Trout  
*cucumber chutney, salmon croquettes, smoked yogurt, kale salad*

### Starter

Ham Hock Terrine  
*red currant jelly, whipped brie, and panini melba*

### Main Course

Slow Braised, Rolled Leg of Lamb  
*potato fondants, cauliflower puree, mint gel,  
heirloom carrots, rapini, lamb jus*

OR

### Birds of a Feather

*cherry smoked duck breast, turkey, chicken crackling,  
baby beets, orange, cranberry jus*

### Dessert

Traditional Liz McGrath Christmas Pudding  
*caramelized ginger anglaise, spiced rum ice cream*

OR

### Berry & Almond Tart

*white chocolate mousse, honey ice cream*

### Petit Fours

*Bookings Essential.  
Terms & Conditions Apply.*