NEW YEARS EVE DINNER MENU

1ST COURSE
Kingklip & trout carpaccio, dill sour cream dressing, grapefruit segments

2ND COURSE
Dukkah spiced ostrich eye fillet, wild mushroom souffle, sticky beetroot fondant, rosemary jus

SORBET
Gin & tonic sorbet

3RD COURSE
Beef fillet, garden peas, duck fat potatoes, beef jus, celeriac cream

DESSERT
Assiette of spiced pear & ginger pudding, dark chocolate torte, cherry compote, red velvet gateaux
NEW YEARS EVE
VEGETARIAN
DINNER MENU

1ST COURSE
Potato wrapped camembert, field mushrooms, parsley oil

2ND COURSE
Ras el hanout spiced butternut & eggplant tian, cauliflower purée, baby beets, apricot sauce

SORBET
Gin & tonic sorbet

3RD COURSE
Homemade wild mushroom ravioli, baby beets, dukkah butter

DESSERT
Assiette of spiced pear & ginger pudding, dark chocolate torte, cherry compote, red velvet gateaux