



ARRIVAL

GLASS OF DURBANVILLE HILLS SPARKLING WINE

sauvignon blanc OR rose

STARTER

TEMPURA PRAWN

avocado crush I sweet chilli aioli I mango salsa I arugula

OR

TEMPURA ASPARAGUS (V)

avocado crush I sweet chilli aioli I mango salsa I arugula

PALATE CLEANSER

BURNT PINEAPPLE & JALAPENO SORBET (V)

served with lemon





MAIN COURSE

TURKEY

roasted & rolled I cranberry glaze

GAMMON

roasted I honey butter glaze I cherries

LAMB

roasted I rosemary I glazed peaches

OR

MUSHROOM & LENTIL BOBOTIE (V)

sambals I cumin roti I garden salad

SIDES & CONDIMENTS

CREAMED SPINACH (V)

onion I feta I garlic

ROASTED BABY POTATOES (V)

herb butter I parmesan

CINNAMON PUMPKIN (V)

roasted | feta | seeds

BROCOLLI & CAULIFLOWER

cheese I bechamel I bacon I more cheese

YORKSHIRE PUDDING (V)

CRANBERRY JUS (V)

APPLE SAGE SAUCE (V)





PRE-DESSERT

AMARULA EGGNOG BRULEE (V)

crispy sugar crust

DESSERT

PEPPERMINT CRISP TART (V)

served with fresh cream

KIDDIES MENU

available to children aged 12 and under

MAINS

CHICKEN STRIPS

grilled OR deep fried I chips

BABY HAKE

grilled OR deep fried I tartar sauce I chips

CHEESE BURGER

chicken OR beef I topped with cheese I chips

DESSERT

ICE CREAM & CHOCOLATE SAUCE

CHOCOLATE MOUSSE

PEPPERMINT CRISP TART