



## **CHRISTMAS LUNCH MENU (VEGAN)**

### **AMUSE BOUCHE**

Homemade vodka and dill beetroot on buckwheat blinis, with a maple syrup mustard cream.

### **STARTER**

Sweet potato, peppadew and macadamia nut cakes, served with a charred mango, lime and coconut salsa.

### **SOUP**

Vichyssoise served with shaved Kalahari truffle.

### **ENTRÉE**

Asparagus and walnut terrine with red onion marmalade.

### **SORBET**

Buchu and honeybush sorbet.

### **MAIN COURSE**

Spinach and mushroom stack, topped with crispy carrot wafers.  
Served with green pea and watercress purée, olive oil potato dauphinoise and a Cape gooseberry sauce.

### **DESSERT**

Christmas pudding packed with traditional candied fruits, steeped in Cape brandy with a van der Hum crème anglaise.

### **DIGESTIF**

Cape Muscadel and Port with Ceres cherries.