



## NEW YEAR'S EVE GALA DINNER (VEGAN)

### APÉRITIF

*French Champagne.*

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### STARTER

Trio of seared mountain mushrooms with a green pea purée – salad composée.

*Blackwater wines 'The Underdog' Chenin Blanc.*

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### SOUP

Vichyssoise with asparagus and Kalahari truffle.

*Constantia Uitsig Unwooded Chardonnay.*

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### SORBET

Buchu and honeybush sorbet.

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### MAIN COURSE

Roasted crown of brinjal and chickpes, with a charred scrub-herb and whole grain mustard crust.

Served with young beetroot, butter beans, caramelised pear wedges and a red wine sauce.

*or*

Steamed timbale of courgette and spinach, with a lemon thyme and hazelnut crust.

Served with a minted beetroot and caramelised apricot purée.

*Silvermist Sauvignon Blanc / Vondeling 'Baldrick' Shiraz.*

### DESSERT

Frozen rose, pistachio, date, apricot and fig nougat served with pomegranate berries.

*Graham Beck Rhona Muscadel.*

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