



*New Year 2020*

*- Apéritif -*

Moët & Chandon Champagne

*- Amuse Bouche -*

Traditional festive 'Gravadlax' on a buckwheat blini with horseradish cream

*- Starter -*

Young roasted, caramelised root vegetable salad with a fig, balsamic and raspberry dressing. Topped with a toasted goats cheese and barley crumble

*- Intermezzo -*

Honey Bush and Buchu sorbet

*- Main Courses -*

Char-grilled beef fillet topped with a dripping, cognac-flambéed goose liver parfait  
Served with potato chips, sautéed spinach and a wild mushroom sauce

*or*

Roasted loin of Kingklip served with seared scallops, baby potatoes, asparagus spears,  
a minted green pea purée and a white wine butter sauce

*- Desserts -*

Pink rose, pistachio, apricot, date, pomegranate, fig and toasted sesame frozen nougat  
Served with candied fennel seeds

*or*

Seventy percent cocoa content, dark Lindt chocolate mousse ganache cake  
Served with a hazelnut praline and burnt orange rind ice cream

Toast – Midnight Champagne Sabrage!

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**R1450 p/guest, regrettably no U/16**