

## CHRISTMAS EVE 2011

R850 PER PERSON

STRAWBERRY & CHAMPAGNE COCKTAIL

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PARMA HAM AND SALAMI MILANO

SERVED WITH A TRIO OF MELON

OR

SMOKED YELLOW FIN TUNA CARPACCIO

TOPPED WITH AN AVOCADO AND TOMATO SALSA AND FINISHED WITH A WHOLEGRAIN MUSTARD  
& MINT HOLLANDAISE

OR

VICHYSOISE

POTATO AND LEEK SOUP TOPPED WITH SMOKED SALMON, CAVIAR AND TRUFFLE OIL

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GNOCCHI DI PATATE ALLA PESTO

HOME MADE POTATO GNOCCHI WITH FRESH BASIL PESTO, PINENUTS AND OLIVE OIL

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PEKING STYLE DUCK LEG

CHINESE SOYA GLAZED DUCK LEG SERVED WITH CHINESE GREENS AND NOODLES

OR

ELAND SIRLOIN WITH A BONE MARROW CRUST AND TRUFFLE, MUSHROOM  
AND ARTICHOKE

SERVED RARE WITH SWISS CHARD AND PINENUTS AND ROASTED TRIO OF STARCH

OR

GRILLED CUMIN CRUSTED KINGKLIP

SERVED WITH ENGLISH SPINACH, SWEET POTATO AND A VERJUICE VINAIGRETTE

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CHRISTMAS PUDDING WITH BRANDY SAUCE AND EGGNOG ICE CREAM

OR

MILLEFEUILLE OF SUMMER BERRIES

OR

SOUR CHERRIES

WITH A BULGARIAN YOGHURT ICE CREAM

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CAFÉ, MINCE PIES & TURKISH DELIGHT

DUE TO FRESH PRODUCE AVAILABILITY AND CHEF'S DISCRETION, THIS MENU IS SUBJECT TO  
CHANGE