

# GRILL ROOM CHRISTMAS LUNCH CELEBRATION

25 DECEMBER 2018 - R 2 500 PER PERSON

## SEASON'S GREETINGS

Christmas cocktail on arrival

## JINGLE BELLS

Oysters in a Box

## SLEIGH BELLS

Crayfish, red pepper and cardamom jus, confit young potato, candied sage, crème fraîche, caviar

## MISTLETOE

Sweetcorn pannacota, savoury crab, radish and coriander salad, chili oil

## SNOWFLAKE

Champagne and cherry wedge

## MERRY CHRISTMAS

Roast turkey roulade, pork and sage sausage, chestnut and herb farce, bacon potato gratin, citrus and ginger sauce [Plated]

## SANTA CLAUS

Home smoked gammon with soya and honey glaze

Organic grass fed sirloin, pecorino and grain mustard crust

Wild garlic marinated leg of lamb with a red wine and mint jus

Mustard cream, traditional roasted potatoes, buttered brussels sprouts with bacon lardons,

Caramelised young carrots, mini Yorkshire puddings [Gueridon Trolley Service]

## BUCHE DE NOEL

Our variation on the classic French "Yule log" rich chocolate genoise, velvety chocolate mousse, chocolate ganache, sweet meringue

## CHRISTMAS CAROL

Three of South Africa's finest cheeses from the Midlands, which include Brie (mild soft white cheese), blue rock (full flavoured Roquefort style blue vein cheese) and chevin (soft goats milk cheese) as well as a matured farmhouse cheddar with homemade walnut bread, water biscuits, celery sticks with red onion marmalade and green fig preserve

## CAROLS

Hazelnut coffee and mince pies