

Lets get rid of 2020

New Year's Eve Menu 2020/21

Amuse Bouche & Welcome Drink

Bresola & melon juicy sweet melon, wafer thin sliced Bresola, crunchy rocket and toasted candied hazelnut-chilli crackle

Starter Trio Plate

Gravalax rolled around fresh green asparagus & baby leaves with saffron aioli

Beef fillet medallion served on a grilled mushroom with salsa verde

Chicken minced with ginger, chilli and garlic, rolled in sesame and served on kimchi with beetroot aioli

Palate Cleaners

Kiwi sorbet with fresh mint

Main Course

Choose one the following:

Rolled Lamb: rosemary marinated de-boned leg of lamb rolled and roasted, served with pea and mint puree, watercress, roasted baby tomatoes, baby rainbow carrots and herb jus

or

Beef Fillet: Tender 250g beef fillet with a parmesan and fresh herb crust, served on a caramelised onion and potato base with mangetout, roasted baby tomatoes and wild mushroom

or

Sesame Crusted Seared Tuna: Aromatic soy dipped tuna, tossed in black and white sesame seeds, served seared on wasabi mashed potato with teriyaki glaze, with five spice stir-fried veg (baby purple carrots, red peppers, yellow peppers & bok choy)

or

Chicken Supreme: Sundried tomato, lemon zest and chevin filled chicken supreme roasted to perfection, served on a bed of sweet pepper and basil risotto with green asparagus and red jalapeno butter

Desserts

Choose one the following:

Death by dark chocolate: layers of dark chocolate decadence, this vegan dessert made with 70% Callebaut chocolate, crunchy toasted hazelnuts, aquafaba mixed meringues and fresh berries

or

Cardamom and rose crème Brûlée: served with lemon and almond biscotti and vanilla halva

or

Baked mango and ginger cheesecake: all the deliciousness of a baked cheesecake topped with a mango and fresh ginger coulis served with fresh grape compote

New Year's Eve VEGAN Menu 2020/21

Amuse Bouche & Welcome Drink

Crunchy sesame coated marinated tofu skewered with juicy sweet melon and rocket and sprinkled with toasted candied hazelnut-chilli crackle

Starter Trio Plate

Baked mushroom topped with sun-dried tomato tapenade, melted vegan mozzarella and baby leaves

Baby corn smoky flame grilled and rolled in sweet red pepper jelly

Fresh green asparagus rolled in beetroot leather with fresh crunchy sprouts

Palate Cleaners

Kiwi sorbet with fresh mint

Main Course

Spicy Roulade Mixed lentils fragrantly spiced rolled in spinach and tobacco onions, served on a bed of green asparagus risotto, topped with sauteed shimeji mushroom and roasted sweet peppers

Desserts

Death by dark chocolate layers of dark chocolate decadence, this vegan dessert made with 70% Callebaut chocolate, crunchy toasted hazelnuts, aquafaba mixed meringues and fresh berries

PRICE:

Per person with no alcohol served at countdown

R1200

Per person with a bottle of non-alcoholic bubbles

R1300

Per person with a bottle of MCC

R1500

Per person with a bottle of French Champagne

R1900

1 Bottle for every 4 people (tables of 2 or 3 also served a bottle as per their choice)

