



New Years Eve Menu

1st Course

Delicious Salmon and Crème Fraîche Mousse served in a crispy Phyllo Pastry Basket accompanied with a Mimosa cocktail

2nd Course

Leek, Potato and Emmenthal Tart served with Baby Leaf salad

Refreshment

Champagne Sorbet

3rd Course

Homemade Potato and Chickpea Gnocchi drizzled with a Shiitake Mushroom Ragu'

4th Course

Trio of oven roasted Duck Breast, Ostrich fillet ,stuffed Turkey served with baked mash potato ,orange , star anise and red wine jus

5th Course

Belgium Chocolate and Caramel Profiterrolles

R350 p.p. excluding drinks