

CHRISTMAS MENU

STARTERS

SALMON ROSES

Traditional sushi Salmon Roses served with ginger, wasabi & soy sauce.

CRANBERRY PECAN GOAT'S CHEESE TRUFFLES & CROSTINI (V)

Cheese balls filled with all the Christmas flavours and then served up with homemade fluffy garlic butter bread sticks.

THREE-CHEESE QUICHE (V)

A light pastry case filled with three cheeses, balsamic blueberry & onion marmalade topped with fresh watercress & rocket.

**BUTCHER
& WINE**
GRILL | SUSHI | BAR

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MAINS

MEDITERRANEAN TROUT FILLETS

Pan seared trout with Greek tzatziki & sweet potato fries.

STEAK DIANE

Fillet of beef cooked to your choice, topped with a flambé brandy & green peppercorn sauce.

OXTAIL

The only way to do it, slow cooked for several hours in our wood fired pizza oven with red wine and loaded with veggies for enhanced flavour, served on a bed of creamy mashed potato.

PANCETTA WRAPPED CHICKEN CUTLETS

Chicken breasts wrapped in Italian bacon, in a white wine cream sauce infused with sage & lemon butter on a bed of fresh Tagliatelle.

SPRING VEG & PESTO LASAGNA (V)

Spring veggies of leeks, Swiss chard, asparagus & spinach made with fresh lasagna sheets and a creamy Bechamel sauce made of ricotta baked to perfection until golden brown.

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DESSERTS

CHEESECAKE

A light and fluffy meringue flavoured cheesecake to end of this hearty meal.

STICKY TOFFEE PUDDING

The ultimate Brandy, custard and ice cream combination.

COMPLIMENARY THE GLENLIVET SCOTCH WHISKY DRINK

R495.00 PER HEAD

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