



so subtle.

## Christmas Lunch Menu

Homemade bread served with pâté and berry compote.

### Starter

Ravioli, filled with a spinach and zucchini mousse, butternut-sage sauce, spicy walnut praline, pesto and herb oil (Chef Andile).

### Mains

Glazed duck breast, smoked duck parfait, charred pineapple, pommes purée and sherry sauce.

or

Lamb rack, herb crust, orzo risotto, lamb jus, pickled red onions and chermoula.

Pork fillet wellington with aromatic cabbage (for the table to share).

### Palate cleanser

### Dessert

Gingerbread semifreddo, rooibos sorbet, ginger snap, cherry mousse.

R650pp

A 50% non-refundable deposit is required to secure your booking.