



## Bodega Christmas Menu 2019

### Bread Spread

*Freshly Baked Breads, Rosemary and Garlic Marinated Olives, Homemade Hummus & Baba Ghanoush*

### Starter

#### Cured Norwegian Salmon

*Cucumber, Horseradish, Baby Rainbow Beets, Crème Fraiche, Capers & Pickled Red Onion*

**\*Dornier Bush Vine Chenin Blanc**

### Harvest Style Mains

*\* Beef Ribeye (Medium) with a Mushroom sauce, 100g per person*

*\* Roasted Honey & Mustard Baby Chicken. Half a Chicken per person, 150g*

*\* Roasted Baby Potatoes with Herb Butter*

*\* Roasted Baby Vegetable Bowl consisting of Golden Beetroot and Rainbow Carrots*

*\* Steamed Green Vegetable Bowl consisting of Broad Beans, Baby Marrow, Tender Stem Broccoli & Green Beans*

**\*Dornier Syrah / Dornier Donatus White**

### Dessert

#### Cinnamon Cheese Cake

*Vanilla Ice Cream, Berry Compote & Fresh Strawberries*

**\*Dornier Fröschkonig**

### Petit Fours

*Valrhona Dark Chocolate Truffles*

*Tea / Coffee*

R550 per person without wine pairing / R675 per person with wine pairing