

Christmas Day Lunch 2020

In the Beginning there was light (snacks)

Rosemary and Garlic Focaccia
Jardine Seed loaf
Ashed Ciabatta

Aioli, salsa verde and caponata

Sharing is Caring

Steamed Saldanha Bay mussels “papillote”

Salt and Sugar Cured Salmon, passion fruit and parsley

House cured Bresaola, Roasted stone fruit and fromage blanc

Soy glazed aubergine, ricotta and salted lemon

Turkey free zone

Aged Chalmar sirloin, soft herb crust, braised shin dumpling, creamed chard and
caramelised onion

Or

Pan roasted Saldanha Bay Sea Trout, white bean veloute, crab butter and green apple

Or

Lemon and thyme risotto, caramelised onion, walnut and thyme crumble

Sides

Thrice cooked chips

House salad

A Merry end to a Merry Christmas

Valrhona chocolate, raspberry and gold

R895 FOOD ONLY per person R350 kids under 12 years