

MENU
CHRISTMAS EVE DINNER | SHERWOOD ROOM

AMUSE
Smoked salmon blini

PEPPERED DUCK
rillette, parfait, brioche, pear and ginger marmalade

or

SEARED TUNA
avocado, sour cream, sea lettuce, cucumber

or

"WALDORF" SALAD
celeriac, walnuts, apple, yoghurt dressing

COLD ASPARAGUS SOUP

PAN ROASTED SPRINGBOK LOIN
baby beetroots, olive caper salsa, date puree, labneh, almonds

or

TURKEY BALLOTINE
currant and bacon vinaigrette, dauphine potatoes, creamed spinach,
boiled carrots

or

PAN FRIED SEABASS
steamed mussels, potatoes cooked in seaweed, caper and dill salad

or

BUTTERNUT AND CASHEW NUT RAVIOLI
butternut fondant, sunflower seeds, parmesan, spinach puree

CHRISTMAS PUDDING
brandy and raisin compote, prune and Armagnac ice-cream

or

BLACK FOREST GÂTEAU
milk skin, sour cherry sorbet, kirsch macerated cherries

TEA AND COFFEE WITH MINCE PIES