



## NEW YEARS EVE MENU

### STARTERS

#### SALMON 3 WAYS

*Carpaccio with caper & lime dressing; Mousse served with melba toast; Seared in 7 spices served with a Wasabi soya dressing.*

OR

#### SPRINGBOK CARPACCIO

*Served on a bed of rocket & watercress topped with parmesan & a mustard vinaigrette.*

### MAINS

#### ROSEMARY & MINT RACK OF LAMB

*French trim 4 rack of Lamb, encrusted with coarse salt, Rosemary & Mint topped with a Rosemary, mint & red wine Jus. Served with Garlic & herb Baby potatoes and grilled vegetables*

OR

#### HOLLANDSE BIEFSTUK

*300g fillet encrusted in salt & pepper, flambéed in butter & cognac, served with herb & garlic baby potatoes & grilled vegetables*

OR

#### SEAFOOD PLATTER

*2 Langoustines, 6 prawns, grilled Calamari, 6 mussels & grilled line fish. Served with savoury rice, garlic butter, lemon butter & peri peri sauce.*

### DESSERT

#### CHOCOLATE VOLCANO

*Served with ice-cream*

OR

#### CRÈME BRÛLÉE

*Served with fresh berries*

*Vegetarian option available on request.*

**R 650.00PP**

*Includes*

**A BOTTLE OF BUBBLY  
LIVE MUSIC**