



## CHRISTMAS MENU

### APÉRITIF

Moët en Chandon Champagne.

### AMUSE BOUCHE

Homemade vodka and dill gravadlax on buckwheat blinis, with a maple syrup mustard cream.

### STARTER

Cape seafood salad composée, served with a charred mango, lime and coconut salsa.

### SOUP

Vichyssoise served with shaved Kalahari truffle.

### ENTRÉE

Goose liver and walnut terrine with red onion marmalade.

### SORBET

Buchu and honeybush sorbet.

### MAIN COURSE

Wood-roasted free-range duck with an apricot and pecan nut stuffing.  
Served with seasonal roasted vegetables, potato dauphinoise and a Cape gooseberry sauce.

### DESSERT

Christmas pudding packed with traditional candied fruits,  
steeped in Cape brandy with a van der Hum crème anglaise.

### DIGESTIF

Cape Muscadel and Port with minced fruit pies.

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