



NEW YEAR'S EVE GALA DINNER

APÉRITIF

Moët en Chandon Champagne.

STARTER

Trio of Cape seafoods – salad composée.

Blackwater wines 'The Underdog' Chenin Blanc.

SOUP

Vichyssoise with asparagus and Kalahari truffle.

Constantia Uitsig Unwooded Chardonnay.

SORBET

Buchu and honeybush sorbet.

MAIN COURSE

Roast rack of lamb with a charred scrub-herb and whole grain mustard crust.

Served with young beetroot, butter beans, caramelised pear wedges and a red wine sauce.

or

Roast loin of Kingklip with a lemon thyme and hazelnut crust.

Served with citrus-infused pan juices, sautéed spinach and roasted fennel-seeded plum tomatoes.

Silvermist Sauvignon Blanc / Vondeling 'Baldrick' Shiraz.

DESSERT

Frozen rose, pistachio, date, apricot and fig nougat served with pomegranate berries.

Graham Beck Rhona Muscadel.
