



NEW YEAR'S EVE 2025

R3 495 per person

ON ARRIVAL

fresh Knysna oysters
mignonette | lemon Gel | Tabasco
glass of Cap Classique

BREAD BASKET

homemade breads | grissini | lavash
assorted dips | flavoured butters | infused oils

SALAD BUFFET

harissa chicken | cucumber ribbons | avocado | cos lettuce | lime dressing
prawn escabeche | mango | arugula | orzo | coriander dressing
warm new potato salad | bacon | scallion | wholegrain mustard aioli
smoked trout | capers | asparagus | citrus | dill vinaigrette
smoked chicken | green bean | sundried tomato | feta | citrus dressing
Ciao Ciao bocconcini | basil pesto | heirloom tomato caprese (V)
grilled aubergine | sun blushed tomato | artichokes | couscous | herbed pesto (VG)
cos lettuce | Parmesan | croutons | egg | buttermilk dressing (V)
salt baked beetroot | hazelnuts | pickled carrots | butternut (VG)
tatsoi | coriander | edamame | pickled ginger | fennel (VG)

SMORGASBORD

Parma ham | beef pastrami | prosciutto | chorizo | beef silverside | Italian salami
peppadews | dill cucumbers | piccalilli | marinated olives
hummus | skordalia | baba ganoush

CARVERY

lemon & thyme chicken | sage stuffing
Greek-style lamb loin chops | tzatziki
Grabouw boerewors | tomato smoor
deboned leg of lamb | mint chutney
herb-cruste sirloin roast | mustard aioli
dukkah-spiced venison loin | rooibos jus



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HOT BUFFET

butter chicken curry | sambals
creamy mussel hot pot | roosterkoek
wild mushroom risotto | Gruberg
seasonal vegetable bake | bechamel gratin
roasted cauliflower steaks | ras el hanout | chimichurri
panfried kingklip | lemon beurre blanc
roasted new potatoes | garlic & thyme
savory pilaf rice
beef oxtail | butterbeans | glazed carrots
papadums

DESSERTS - PLATED

Manjari chocolate crèmeux
espresso pudding | marshmallow fluff | hobnob | Horlicks ice cream

Or

chai crème brûlée
honeycomb crust | cranberry | gooseberry confit | pistachio biscotti

Or

deconstructed apple tart
salted caramel | vanilla gelato | candied pecans | streusel

CHEESE TABLE

local artisan cheeses
crackers | fruit preserves | in-house chutneys