

FONDÉ EN 2004

PASTIS

CHRISTMAS EVE MENU 2018

STARTERS

Crumbed Camembert

flash fried served with green fig jam & wild berry sauce

Cajun Calamari

Served with side salad and tartar sauce

Goats Cheese Crème Brulee

Served with red onion marmalade and ciabatta

Tian of Prawns

Crumbed prawns, served with avocado, grilled tomato, grilled aubergine, sweet chilli and herb oil

MAINS

Smoked Gammon

with baby potatoes & sweet mustard sauce

Springbok Shank

seasonal vegetables, baby potatoes & red wine jus

Aged Sirloin

Grilled & served with seasonal vegetables, chips and pepper sauce

Kingclip

Grilled with classic Pastis sauce & sautéed green veg

Duck a l'orange

With herb mash and sweet carrots

DESSERTS

Tipsy Tart

Cape brandy pudding with vanilla ice cream

Cheese Cake

Constantia baked cheese cake with crème anglaise

Amarula Panna Cotta

with crème anglaise and a berry coulis

R295 pp

Reservations : 021 794 8334