

12A
THE TWELVE APOSTLES
HOTEL AND SPA

CHRISTMAS EVE
DINNER 2024

Created and Inspired by The Twelve Apostles Kitchen Brigade

BREAD COURSE

MILK BREAD

glühwein whipped butter | mushroom parfait | smoked West Coast fish pâté

SNACK COURSE

POTATO CHIP CRACKER

roasted aubergine and chickpea crème | dukkha spice | green onion oil

FIRST COURSE

BURNT BAGUETTE

duck liver parfait | Indezi smoked cheese crème | cured duck breast
citrus gel | kumquat compote

SECOND COURSE

CAPE COAST CRAYFISH

crayfish chawanmushi | bean salad | micro coriander | crayfish consommé | rice puffs

THIRD COURSE

SWARTLAND LAMB

Parmesan polenta crème | braised lamb rib croquette | chakalaka
crispy onion | roast lamb sauce

OR

SUSTAINABLE FARMED SEA BASS

peas | False Bay squid bolognese | oyster mushrooms | green onion oil
Cape vermouth sauce

FOURTH COURSE

BERRY & CHOCOLATE

dark chocolate crèmeux | forest berry gel | chocolate Aero | berry meringue
whipped vanilla mousse | cocoa crumble | sherry macerated berry salad

MIGNARDISES

CHEF GINA'S FAVOURITE CHRISTMAS SWEET TREATS

This menu is subject to change without notice.

Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.

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