



**THE GRILL ROOM  
CHRISTMAS EVE DINNER**

**24th DECEMBER 2023 - R 2 900 PER PERSON / Regret no children under 12 years**

**ARRIVAL**

Sparkling wine, Parmesan and rosemary sablé, tomato mascarpone

**AMUSE BOUCHE**

Beatrice Royale, baked oysters, aged Cheddar mornay, flamed Mozambican prawns, charred lime

**ENTRÉE**

Grilled Sea Bass, cauliflower tabouli, cauliflower purée, lime curry dressing, fried coriander

**OR**

Peppered seared venison, sultana caper relish, crisp Parmesan, fennel and cumin salad,  
green pepper oil

**OR**

Mushroom Burrata tart, savoury stewed pears, mushroom velouté,  
smoked pearl onions, herb oil (V)

**PALATE CLEANSER**

Champagne and cherry sorbet

**MAIN COURSE**

Ballotine of roast turkey, chipolata and sage farce, chestnut and parsnip purée, citrus and ginger sauce

**OR**

Josper grilled Wagyu, sweet and sour beetroot, sautéed spinach, horseradish and cauliflower purée,  
sauce bordelaise

**OR**

Spice crusted lamb rack, braised spinach, potato, mustard chilli cream, mint gel, coriander butter

**OR**

Charred aubergine, yeasted broccoli purée, shaved almonds, crisp sweet potato, salad of fresh  
basil and mint, basil oil, grilled fennel (V)

**DESSERT**

Mini Christmas puddings, brandied crème anglaise, cinnamon and milk tart ice cream,  
red velvet macaron

**COFFEE AND PETITS FOURS**

Hazelnut coffee, glazed fruit mince pies, coconut covered lamingtons, raspberry macarons