



HEIRLOOM

Christmas Eve Dinner

24TH DECEMBER



Amuse Bouche

caponata tart · L,G
smoor snoek cornetto · L,F,G
duck croquette with cranberry chutney · L,E,G

Starters

select one starter

ABALOBI CRUDO · F

avocado espuma, tamarind dressing,
fried jalapeño, crispy ginger, samphire

VENISON TATAKI · L,F

citrus gel, beetroot consommé, fried nori, bonito aioli

BASIL INFUSED LOCAL BURRATA · L

watermelon steak, textures of beetroot,
aged balsamic

Mains

select one main

PISTACHIO FREE-RANGE TURKEY · L

potato fondant, roasted cherries & thyme jus,
glazed baby carrots

TERIYAKI GLAZED GAMMON · L

textures of apple, granny smith foam,
charred cabbage

DECONSTRUCTED BEEF WELLINGTON · L,E,G

wild garlic pomme purée, mushroom purée, au jus

WILD MUSHROOM TORTELLINI · L,E,G

textures of mushrooms, summer truffles

Desserts

select one dessert

WHITE CHOCOLATE PISTACHIO CHEESECAKE · L,E,G

gingerbread sponge, egg nog & citrus compote

CHOCOLATE PRALINE YULE LOG · L,E,G

SPICED POACHED PEAR · L, G

whipped blue cheese, cranberry melba,
hot fynbos honey

SHERRY FRUIT TRIFLE · L,E

TEA OR COFFEE

R1750 per person
excluding beverages &
service charge