

On the Rocks

CAPE SEAFOOD CUISINE

Christmas Menu

Majestic sunsets, Blue Ocean and endless sky! The perfect setting to celebrate Christmas!

R450.00 per person – Children under 8 half price

Amuse bouche

Lamb and fennel bulb

Pulled lamb cutlet served with granny smith and mint brunoise, coriander infused yoghurt and pickled wild fennel, finished with cranberry dust.

Starters

Glorious Greek

Goat's cheese crème topped with cucumber ribbons, avocado puree, confit tomatoes and Calamata olive tapenade, finished with crushed pumpkin seeds.

Or

Duck duo

Duck liver crème brûlée topped with hoisin and pimento roasted duck leg, served with ginger crostini's and citrus compote.

Main course

Gammon and turkey

House smoked gammon, oven roasted till tender, green fig and thyme stuffed turkey, served with whole roasted baby sweet potatoes, spiced garden pea coulis and wild mushroom dust, finished with a honey and port reduction.

Or

Norwegian salmon and langoustines

Nicoise

Seared salmon on a bed of warm salad nicoise, served with butter poached langoustines, soft quail egg and wild rocket, finished with vanilla citrus dressing.

Dessert

Naughty and nice

Deviously dark salted almond truffle tart and lusciously light lemon baked cheese cake

Tea/Coffee