

New Year's Eve Gala Dinner 2017/18
Vegetarian Menu



Kir Royal

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*Appetizer-Mozzerella on bruchetta of sun-dried tomatoes
Blue cheese spring roll-Teriyaki sauce*

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*Ngala smoked root vegetables on blini with a papaya salsa & a
raspberry dressing*

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*Consommé of leek & tomato sprinkled with pure walnut oil
parmesan profiterole*

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Granite of Rooibos tea with cinnamon puff

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*Strudel of spinach & cashews on horseradish mash with a
balsamic olive oil emulsion*

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*Bavarois of raspberry, white & dark chocolate on a wild berry
sabayon with a spiced tuile biscuit & rich vanilla pod ice
cream*

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*Coffee or a selection of Teas
Cookies & ginger shortbread*

D3950

**Payment in advance required to secure reservation
10% discount if payment received by Thursday 21st December 2017**

Tel: Jonathan 7158868

Price includes VAT at 15%

Corkage D700 per bottle

