

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



Grapefruit Mimosa

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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*

