

New Years Eve Gala Dinner 2017/18

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NgaJa
Lodge

Grapefruit Mimosa

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

*Rillettes of smoked Duck on blini with a papaya salsa &
raspberry dressing*

*Beef consommé with sprinkled with walnut oil, leek & a
parmesan profiterole*

Granite of Rooibos tea with cinnamon puff

*Roasted Loin of Lamb on a spring onion rösti with a compote of
spicy prunes*

Or

*Captain fish seared in Cajun spices on horseradish mash with a
light garlic & coriander jus*

Or

*Grilled Brazilian Beef fillet on olive oil potatoes with a rich
Lyonnaise & truffle froth*

*Bavarois of raspberry, white & bitter 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*

