



CHRISTMAS DINNER MENU

Canapés

Porcini parfait
Smoked salmon roulade
Lamb bitter ballen

Starters

Pineapple and vanilla gazpacho, burnt orange sorbet, red pepper oil

Salmon tartare, crème fraiche, fennel, mustard emulsion, lime jelly, toasted brioche

Green apple sorbet, lemon and fennel foam

Mains

Duck leg and Parma ham boudin, cured duck breast, corn and pea ragoût, dauphinoise potato and fig jus

Smoked springbok loin, beetroot fondant, braised savoy cabbage, vichyssoise purée, parsley jus.

Dessert

Carrot Cake, Dulcey crème, crushed honey comb, carrot and ginger gel, kataifi pastry and passion fruit sorbet

Chocolate nemesis, Manjari crème, marscapone espuma and raspberry sorbet

After Dinner

Traditional Christmas cake and mince pies served with coffee or tea



CAPE GRACE
ON CAPE TOWN'S WATERFRONT

R1 475.00 per adult R495.00 per child (6-12 years)
For bookings: functions@capegrace.com