CHRISTMAS DAY

FRIDAY 25 DECEMBER 2026 · VEGETARIAN

ON ARRIVAL

Boland Gruyère gougères
cracked black pepper

Smoked beetroot, mielie blini
amasi, lemon, chive

Glazed aubergine
apricot chutney, toasted coriander seed

TO START

A CHOICE OF

Shiitake & miso parfait
hanepoot jelly, toasted mosbolletjie

or

Heirloom tomato & burrata
grilled peach, basil, verjuice

FOR THE TABLE

SERVED FAMILY STYLE

Salt-baked celeriac
fire-finished, red wine jus, fresh horseradish

&

Wild mushroom pithivier
kapokbos, confit garlic, Madeira sauce

Olive oil roast potatoes
garlic, thyme

Yorkshire puddings
thyme butter

Fire-roasted carrots
fynbos honey, cumin, amasi

Tenderstem broccoli
brown butter, macadamia

Roast gem squash
nutmeg butter, sage

Summer leaf salad
shaved fennel, nectarine, toasted seeds

TO FINISH

A CHOICE OF

Cape brandy trifle
vanilla custard, Ceres cherries, toasted almonds

or

Granadilla pavlova
strawberries, Cape gooseberries, Chantilly

PADKOS

A selection of sweet treats
for the journey home.

V vegetarian
Please let your server know of any allergies or dietary requirements.

shale