

R 1,680 for two guests

## TO START

Ploughman's platter (Ga) (G) (Mu) (S) (Sp) (C) Garden crudités, marinated olives, pickles, preserves, local vegan cheddar cheese, baba ganoush, baguette

Rosemary focaccia (Ga) (G) (M) (Sp) (Ss) with vegan butter and hummus

Celeriac mousse and breadsticks (Ga) (Sp) (V) (G)

## A TOUCH MORE FILLING

Exotic mushroom bourguignon pie (C) (Ga) (G) (Mu) (S) (Sp)

Roast butternut tabbouleh salad (Ga) (Mu) (Sp) (Vg)

Bulgur wheat, spiced butternut, citrus, baby spinach, cranberry, spring onion, pumpkin seeds

Caramelised onion, leek, tofu, and spinach quiche (Ga) (G) (M) (S)

Grilled corn and tomato salad (Ga) (Mu) (Sp) (Vg)

Heirloom tomato, corn on the cob, mange tout, fine beans, rooibos vanilla vinaigrette

## SWEET TREATS

Vegan Christmas pudding brownie (G) (N) (S) (Sp) with fermented stone fruits



If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.