



the
Country
KITCHEN

CHRISTMAS DAY PICNIC BASKET

R 1,680 for two guests

TO START

Selection of locally sourced cheese and charcuterie (C) (E) (Ga) (G) (M) (Mu) (S) (Ss) (Sp)
with marinated olives, pickles, preserves, lavash, fresh fruit
Rosemary focaccia bread with butter and hummus (Ga) (G) (M) (Sp) (Ss)
Mushroom parfait and breadsticks (Ga) (E) (M) (Sp) (V)

A TOUCH MORE FILLING

Grass-fed beef and stout pie (C) (E) (Ga) (G) (M) (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, and gammon quiche (E) (Ga) (G) (M) (Po) (Sp)
Grilled corn and tomato salad (Ga) (Mu) (Sp) (Vg)
Heirloom tomato, corn on the cob, mangetout, fine beans, rooibos, vanilla vinaigrette

SWEET TREATS

Eggnog tartlet (E) (G) (M) (Sp) (V)
Chocolate and brandy pudding (E) (G) (M) (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.

(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts
(P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan