Oude Werf

New Years Eve



Menu

Served from **19h30**

Standard 985

Bubbles on arrival

BREAD COURSE

Biltong mousse, Bovril butter, sun-dried tomato pesto

1ST COURSE

Beetroot cured gravadlax, hot smoked trout mousse, pickled rice, wasabi mayonnaise

2ND COURSE

Braised lamb croquette**,** mushroom puree

3RD COURSE

Smoked tomato risotto, artichoke ratatouille

MAIN COURSE

Pan-fried duck breast, fondant potato, cherry jus

DESSERT

Yoghurt parfait, MCC rose jelly, fresh berries, tuiles

Vegetarian 985

Bubbles on arrival

CANAPE

Caprese crostini

1ST COURSE

Carrot & thyme risotto, peas, shaved parmesan with rocket

2ND COURSE

Balsamic onion tarte tatin, goat's cheese

3RD COURSE

Asparagus with smoked tomato hollandaise

MAIN COURSE

Grilled aubergine steak, spinach, truffled cauliflower, fondant potato, wild mushrooms, Pinotage reduction

DESSERT

Mary's trio
Carrot cake, baked cheesecake, lemon meringue