



New Years Eve Dinner 2019

Starter

Sticky pork belly with celery root and turnip puree,
pork crackling, beetroot sprout salad

Second course

Balsamic pan fried Norwegian Salmon
with cream of cucumber soup, crispy edamame beans
and strawberry salsa

Main served family style

Braised Karoo lamb shoulder
or

Grilled biltong infused Chalmar beef fillet

Both served with fondant style roast potatoes
with farm butter, truffle mashed potato,
seasonal vegetables tossed with garlic, honey
and mustard, roasted baby onions in red wine

Dessert

Chocolate and hazelnut mousse cake
with warm don pedro sauce

R675 per person including a glass of MCC



Gude West