

New Year's Eve

DINNER

MCC ON ARRIVAL

CANAPÉ

Smoked trout and cream cheese blini, salmon caviar

STARTER

Ham hock terrine, pickled mushrooms, balsamic dressing

2ND COURSE

Smoked snoek and feta phyllo, gooseberry dressing

MAIN

Biltong spiced beef fillet, braised brisket Wellington,
truffled cauliflower, fine beans, pinotage jus

SWEET

White chocolate and raspberry baked cheesecake

VEGETARIAN MENU

CANAPÉ

Pesto, mozzarella, tomato, crostini

STARTER

Carrot and thyme risotto, peas, shaved parmesan, rocket

2ND COURSE

Caramelized onion and goat's cheese tart, balsamic syrup

MAIN

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

SWEET

White chocolate and raspberry baked cheesecake

R895 PER PERSON

excludes gratuity, bookings email: restaurant@oudewerf.co.za

