

NEW YEAR'S EVE DINNER

R 975 per person Including live entertainment, bubbly on arrival and a bottle of red or white wine per table

R 275 per child under the age of 12, including sweet treats and soft serve ice cream

TO START

Champagne and Strawberry Jelly

Rose champagne gel, caviar and cucumber

Tempura Tiger Prawn

Wrapped in crunchy potato with mango and cabbage salsa, slow roasted tomato, onion sprouts and a soy mango dressing

Lemon and Thyme Sorbet

Main Course

Spinach and Ricotta Gnocchi

With a creamy sundried tomato sauce, Parmesan cheese and truffle foam

or

Blackened Salmon

Spice coated Norwegian salmon with grilled baby fennel, roast baby beetroot, crushed peas and a saffron butter sauce

or

Beef Wellington

With wild mushroom purée, sautéed baby spinach, crispy garlic infused potato galette and jus

Dessert

Flambé Bombe Alaska

Nougat parfait, Italian meringue, cherries and brandy

or

Double Chocolate Torte

With pomegranate jewels, raspberry macaron and raspberry

To End

Assorted local cheeses with preserves and breadsticks

pepperclub
HOTEL & SPA

