



CAMPS BAY RETREAT  
PRIVATE NATURE RESERVE

# CHRISTMAS LUNCH

## *Menu*

### *Starters*

Charred Baby Marrow, Peppadew and Emerald Asparagus Terrine  
Water chestnut and oyster mushroom samosa with smoked tomato salsa

or

Prosciutto Wrapped King Scallops  
Marinated artichoke, wild mushroom and fine herb salad with lemon verbena dressing

### *Mains*

Baked Red Sea Bass

Herb and macadamia nut crust, lemongrass beurre blanc and buttered snow peas

or

Grilled Ballotine of Farmed Turkey  
Sweet potato dauphinoise, veal chipolatas, fresh fig relish, Hanepoot and goji berry glaze

or

Slow Braised Pork Belly Pavé  
Charred cauliflower polonaise steak, pea purée  
Rhubarb and nectarine compote, smashed kiplers with Calvados jus Lee

### *Desserts*

Steamed Christmas Pudding

Drunken Amarula eggnog with black cherry ice cream

or

Mango Cheesecake

Blood orange sorbet, spiced baked crumble and toasted marshmallow fluff

or

Flourless Chocolate and Macadamian Fudge Cake  
Warm foraged berry compote and white chocolate pistachio salami

*R455 per person*

*Luxury hats, crackers and a glass of Graham Beck Brut included*

