MONNEAUX
RESTAURANT

# CHRISTMAS MENU

## AMUSE

beetroot macaron, goats cheese mousse, candied walnut, hibiscus gel

## BREAD SERVICE

mini rooster koek, apricot & mixed nut seed loaf, brioche roll, tomato konfyt, bacon jam, honey chilli butter

## STARTERS

springbok tataki, pickled backberry, beetroot, horseradish cream, herb salad

or

saldanha bay mussels, coconut broth, burnt sweetcorn, green mayo, red pepper, cucumber, thai lime, coriander oil, chilli, lemongrass & ginger foam

or

tomato tartare, avocado, basil, olive oil crumb, pickled watermelon

## MAINS

turkey ballontine, apricot & sage, cherry & pinot noir reduction

or

oak-smoked beef short rib, black garlic jus

or

pan-fried line fish, mcc & citrus beurre blanc

or

charred aubergine, pickled red pepper, confit tomato, charred courgette, parmesan crisp, basil emulsion

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## TO SHARE

duck confit, hasselback baby potatoes

charred broccolini, lemon, beurre noisette, toasted almonds

honey-roasted carrots, orange & thyme dukkah

heirloom tomato & plum salad, basil, feta, toasted pine nuts

## DESSERT

pannettone bread & butter pudding, brandy custard, orange caramel, candied citrus

or

burnt honey pannacotta, roasted peaches, almond praline, peach gel

or

golden gaytime basque cheesecake, salted caramel, honeycomb, roasted macadamia

## PETIT FOUR

cranberry petit de fruit

rooibos shortbread

milk chocolate & eggnog truffles