



Christmas EVE DINNER

DECEMBER | 24 | AT 19H00

La Vigna | Lord Charles Hotel

R660 Per Person



Christmas

EVE DINNER



AMUSE - BOUCHE

Christmas Hearth Potato Croquette

Creamy Gorgonzola & Sage Potato Croquette, Dill Pickle Tartar, Garlic Aioli

STARTER

Festive Smoked Trout & Citrus

Smoked & Seared Freshwater Trout, Umami Dressing, Caper Emulsion, Burnt Onion Gel, Toasted Melba, Fennel & Winter Orange

MAIN COURSE

The Christmas Forest Beef Wellington

Smoked Beef Wellington, Forest Mushroom Duxelles, Potato Dauphinoise, Butternut & Star Anise Purée, Braised Brussels Sprouts, Bacon Lardons & Rosemary Gravy

OR

Festive Cranberry Chicken Roulade

Free-Range Chicken Roulade, Creamy Leek & Toasted Chestnut Stuffing, Charred Corn Galette, Cranberry & Olive Tapenade, Wilted Greens, Forest Mushroom Purée & Thyme Jus

OR

Grilled Parmesan Polenta

Roasted Cauliflower, Charred Corn, Grilled Baby Carrots, Carrott Puree, Pickled Shimejis, Gremolata Dressing

DESSERT

A Yuletide Christmas Log

Miniature Yule Log, Nougatine Parfait, Chocolate Bark, Minted Coconut, Eggnog Crème Diplomat & Drunken Cherries

