



6 DECEMBER GOURMET

Amuse Bouche – “Christmas Mince Pie”

Shortcrust filled with roasted spiced pumpkin

Trout Mousse

Salmon trout mousse with pickled cucumber and peas

Duck Presse

Pressed confit duck with toasted brioche and cherry preserve

Christmas Roast

Chicken bhuquza, ilayisi, ushatini, beetroot one-Mrs Balls,
John14, isalada yamazambane no Jeqe

Gammon

Glazed gammon with roast potatoes, carrots, beans, pineapple relish and honey jus

Trifle

Friandise – Christmas Cake

BOOKING IS ESSENTIAL – Kirstie on 031 777 1566 or info@thechefschool.com

R410 PER PERSON, INCLUSIVE OF R40 SERVICE CHARGE.

Please note that payment is required in advance to secure your booking, no later than 28 November. This helps us to avoid wastage incurred by no-shows on the day and helps us include guests who are wait-listed.