

QUNU

christmas eve

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starters

smoked scottish salmon, miso mayonnaise, charred orange, chilli crunch, blini **S**

sous-vide egg, asparagus, carrot nest, parmesan foam **GF/V/LS**

beef tongue, tallow-fried toast, raspberry-pickled onions, pinotage and thyme gel **DF**

cape burrata, braai oil, red pepper, torched lardo, tomato and chilli jam, crostini **LS**

middle

crayfish tail, tomato and bergamot espuma, basil oil, saxon oscietra caviar **GF/S**

smoked ricotta and caramelised leek raviolo, leek velouté, toasted pine nuts, truffle **V**

mains

turkey roulade, stuffing, baby beetroot, brussels sprouts, chestnuts, turkey jus **N/GF**

cider-glazed gammon, roast apple and red cabbage purée, crispy polenta, fine beans, jus **GF/DF**

pan-fried seabass, fennel and potato, pea purée, lime gel, saxon oscietra caviar **GF/S**

lamb rump, watercress purée, mint and pistachio pesto, salt-baked sweet potato, rosemary jus **N**

saffron risotto, crispy shallot, gold leaf, parmesan ice cream **V**

desserts

peach tart tartin, salted caramel, buttermilk ice cream **V/LS**

raspberry mousse, tonka shortbread, meringue, vanilla milk sorbet

vanilla bavarian cream, raisin and cognac compote, gingerbread **N**

chocolate yule log, swiss roll, cherry confit, manjari chocolate mousse, cherry ice cream **GF**

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS V-VEGETARIAN VE-VEGAN
SP-SPECIALITY S-SUSTAINABLE LS-LOCALLY SOURCED