

MISTLETOE

petite

Tapas on the Table

MARINATED OLIVES 28-day marinated Calamata & green olives, lemon, chili, garlic, olive oil & aged balsamic

BAKED CHICKEN WINGS Korean style with a gochujang sauce & topped with sesame seeds & spring onion

APPETITE MAGWINYA

Confit turkey & cranberry, charred corn & pumpkin pickle salsa

BOURBON BARBECUE PORK RIBS Served with a chive crema & topped with bacon relish

ain Course

CHALMAR SIRLOIN STEAK Creamed mash, sauteed baby carrots & onions, brandy peppercorn sauce

> TURKEY PICCATA Turkey Piccata

Sauteed new potatoes, green beans, caper and lemon butter sauce GRILLED LINEFISH

Butter curry sauce, sautéed bok choi coconut rice, pico de gallo

ROASTED CAULIFLOWER STEAK (V)

Roasted butternut, pico de gallo, chimichurri, garlic green beans

Mini Tasting Desserts

GIN & TONIC TART Shaved fizzy white chocolate, filled with lime curd & topped with marshmallow oil & aged balsamic

MANGO & PASSION FRUIT CHEESECAKE New York style finished with oat & honey crumble, passion fruit curd & mango compote

CHOCOLATE TORTE

Smoked butterscotch sauce, crème fraiche

R295 PER PERSON Book Now TSQ@suninternational.com

TERMS AND CONDITIONS

Drinks not included Payments for menu to be paid for in full secures your booking 100% cancellation fee will be applicable No external décor will be allowed without permission from Management in writing Christmas Crackers and simplistic décor will be provided All Dietary /Religious requirement are to be brought to our attention within 72 hours' notice No children under 18 yrs allowed to participate in this package All menus offer a vegetarian alternative to guests