



THE TWELVE APOSTLES

HOTEL AND SPA



NEW YEAR'S EVE DINNER IN AZURE RESTAURANT

31 DECEMBER 2008

R1825.00 per person

Oyster Display on the Deck on Ice with Accompaniments on Arrival

AMUSE BOUCHE

Smoked Salmon Mille Feuille

Smoked Salmon, Mizuna, Lemon Aioli and crispy Pastry layered together with classic Cocktail sauce and bordered by Balsamic Treacle

STARTER

Crayfish and Prawn Cocktail

West Coast Crayfish and Mozambican Queen Prawn cocktail served in a Martini glass with fresh Rocket, Avocado, Lemon segments, Onion Sprouts and dressed with a piquant Marie Rose sauce

OR

Creamed Mushrooms

A combination of flavorsome sautéed Shiitake, Oyster and Button Mushrooms, with fresh Chives and Shallots, dressed with a Garlic-Oregano Cream reduction and served in a grilled Portabella Mushroom

OR

Azure Salad

Crisp fresh mixed baby Herb leaves with Feta, Rosa Tomatoes, Peppers, Green Olives with a Dijon Mustard flavoured dressing from the recipe of Le Cirque, the world famous New York restaurant

SORBET

Fynbos Sorbet

Wild Mint, Lemon and Fynbos Honey sorbet in a Chinese spoon

MAIN COURSE

New Years Seafood Espetada

A sumptuous combination of medium Mozambican Langoustines (3), Mozambican King Prawns (3) and Kingklip on a large metal skewer, marinated and grilled on the open flame and served on a traditional Espetada stand with steamed Basmati Rice, side Green Salad, traditional Piri-Piri, Garlic and Lemon Butter sauces, Portuguese Roll and grilled Lemon cheeks.

OR

Braised Karoo Lamb

Tender Lamb neck portions with a crispy Thyme and Rosemary herb crust served with Potato Dauphinoise, grilled baby Vegetables, Boplaas Port sauce with a tangy Mint sauce as an accompaniment.

OR

Farfalle Provençale

Homemade Farfalle Pasta with fresh Basil, Calamata Olives, Capers, Pecorino shavings and a delicious Marinara sauce





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DESSERT

Home-made Baked Cheese Cake

With Black cherry topping, Liquorices Ice-cream and Almond tuile

OR

Summer Fruit Plate

Served with organic Honey, Greek Yoghurt and fresh Berry Ice-cream in a sugar cage

CHEESE

South African Cheese Selection per table

With Home-made water Biscuits, Preserved Green Figs, Celery Sticks and Cashew Nuts

TEA OR COFFEE

Assorted flavoured teas or coffee

Served with mini Chocolate Éclairs

