



# *Christmas Eve at* *THE* **MILLHOUSE** kitchen

## *- To Start -*

### **WATERMELON SALAD**

GOATS CHEESE, BLACK PEPPER, ROCKET & POMEGRANATE JEWELS

OR

### **CORIANDER, CHILLI & LIME PRAWN SKEWER**

CHILLED TOMATO SOUP

## *- Mains -*

### **GRILLED AGED BEEF FILLET**

CARROT PUREE, POTATO FONDANT,  
CAMELISED BABY ONIONS & MERLOT JUS

OR

### **FREE-RANGE ROAST TURKEY**

STUFFED WITH CRANBERRIES, BREADCRUMBS & LEMON,  
HERBED BABY POTATOES, SEASONAL VEGETABLES & BREAD SAUCE

OR

### **SLOW COOKED PORK BELLY**

SLOW COOKED OVERNIGHT WITH CHRISTMAS SPICES, SERVED WITH  
CRUSHED SWEET POTATO, GRILLED STONE FRUIT, SWEET POTATO RIBBONS  
& AN APPLE & BACON SAUCE

## *- Dessert -*

### **NAKED CHOCOLATE TORTE**

WHISKY & CINNAMON ICE CREAM

OR

### **LEMON TART**

VANILLA MARSCAPONE

3 COURSE - R 350 per person | KIDS UNDER 12 - R100 pp  
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