

Celebrate this Festive Season with

MILLHOUSE kitchen

24th December

Christmas Eve Dinner | Festive Platter menu

31st December

Theme : Black & Gold

New Years Eve | 3 course set menu

Christmas Festive platter menu | R495

Platters served to the table

Anti Pasti planks

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Stuffed Turkey with raisins, breadcrumbs & pinenuts

Beef Fillet & Slow roasted Pork with sweet potato fondant, roasted summer vegetables, brandy & cranberry sauce

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Sticky toffee pudding & Egg nog

New Years Eve 3 course set menu | R495

Starters

Springbok Carpaccio, rocket and parmesan

Beetroot and balsamic tart with garden leaves and a parmesan crust

Spiced grilled squid, juicy litchi's and fresh garden rocket

Mains

Beef Fillet, butternut risotto, mustard green beans, roasted cherry tomatoes and Merlot jus

Line fish, asparagus, aioli potatoes and fresh tomato salsa

Chili Chocolate and Prawn risotto

Dessert

Honey and rooibos Creme brulee

White Chocolate and frozen berries

R495 per person | R200 per child under 12

Booking essential - 50% deposit required

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