

Benguela

Christmas 2018 Menu

Lunch - 12:00

Dinner - 19:00

We invite you to join in our Christmas celebrations at Benguela's Lavish 16-seater Community Table. Start the celebrations with our House Bubbly Cocktail followed by a sumptuous 6-course menu, starting off with Spiced Eggnog, Ginger Bread and Liver Port & Thyme Pate.

We look forward to welcoming you to our table of friends.

50% non-refundable deposit required within 7 days of enquiry and no later than 48 hours before the event to confirm reservation.

ONE

non-Traditional Spiced Eggnog @ 12°C
Ginger Bread & Ruby Port Liver Pate

TWO

Marinated Papaya, Green Pear & Pecan Salad
Organic Greens, Orange & Passionfruit Emulsion
Herbed Bruschetta

THREE

Chilled Gazpacho
with Creamed Cucumber & Mint Yogurt

FOUR

Cape Rock Lobster
on Granny Smith Apple Sticks & Wild Rocket Salad
Salsa Verde and Orange & Fennel Aioli

FIVE

Braised Rosemary Lamb with Mint Jus
Smoked Turkey and Cranberry Parcel
Pineapple & Rum Glazed Gammon
Almond & Turkish Apricot Pilaf
Orange & Ginger Glazed Miniature Carrots
Citrus Butter Glazed Chiffonade Green Beans

SIX

Vanilla, Toasted Almond and White Chocolate Ganache Pavlova
with Kirsch & Brandy Macerated Berries
Chantilly Cream & White Chocolate Shavings