THE
PLETTENBERG
PLETTENBERG BAY

christmas eve
vegetarian

glass of sparkling wine

amuse-bouche

parmesan gougère
sundried tomato • black truffle cream

starter

smoked beetroot terrine
spinach • homemade pickles
• cherry preserve • toasted brioche

or

cured melon crudo
pomegranate • chilli crisp • ponzu • citrus

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apple & lemon grass sorbet

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main

slow roasted jacket potato
creamy mushroom & corn • sautéed garden greens
• cheese fondue

or

spinach & ricotta ravioli
sparkling wine beurre blanc • basil oil
• red pepper romesco • asparagus

or

roasted vegetable en croûte
sweet potatoes anna • green bean & shallot
• white onion purée • mint gremolata

dessert

classic christmas pudding
amarula anglaise • cherries
• spiced rum gelato

or

peppermint crisp
ginger biscuit crumble • caramel crémeux
• peppermint gelato
• dark chocolate brittle

tea or coffee
handmade petit fours

R1450 pp

menu items may contain or come into contact with
WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY
please notify your server if any of the above dietaries
apply to you

please note that we are a cashless establishment