

CHRISTMAS AT REIGN

On Arrival... A complimentary Reign Kir Royale

Crème de Cassis & spiced cherry syrup topped with sparkling wine

**Non-alcoholic option available*

BREAD COURSE

Bread & Butter

Pull apart brioche with butter candle of your choice

Butters | biltong | flaked salt & truffle | lemon & parsley

AMUSE BOUCHE

Tomato Tarte Tatin (V)

Fried basil, basil pesto, feta mousse, tomato petals, balsamic reduction (N)

STARTER

Fire Pit Beef Tongue

Slow cooked finished over coals, chive oil, blistered heirloom tomatoes, bone marrow, chimichurri, Parmesan shavings

OR

Lemongrass Mussels

Coconut & lemongrass broth, ciabatta, chive oil, dill, charred lemon cheek (S)

OR

Charred Butternut & Honey Roasted Fig Tortellini (V)

Hot honey, smoked paprika, goat's cheese

INTERMEDIATE

Chicken Roulade

Barley, cranberry & mint stuffed chicken roulade, charred sweet potato & sumac purée, cranberry gel, cranberry jus, fried chicken skin, chicken liver pâté

OR

Seabass Ceviche

Citrus leche de tigre granita, charred grapefruit & orange, yuzu pearls, chilli & coriander oil, citrus emulsion, charred lime cheek

OR

Bang Bang Beans (V)

Spicy, crunchy green beans with fried tofu, rayu chilli crunch, gochujang butter, garlic chips, onion angel hair

PALATE CLEANSER

Honeydew Melon & Parsley Granita (VG)

Melon pearls, parsley & mint gel

MAIN

Black Cherry Glazed Gammon

Honey roasted rainbow carrots, cherry jus, stewed cherries, dehydrated carrot curls, potato dauphinoise

OR

Herb Crusted Lamb Outlets

Lemon, Tzatziki, Lamb fat roasted new potatoes, pan fried green beans, thyme jus, thyme butter

OR

Poached Crayfish

Champagne butter poached crayfish tail, triple fired fries, dill aioli, watercress & micro leaf salad (S)

OR

Cauliflower Steak (V)

Shaved cauliflower, cauliflower purée, shitake mousse, mushroom biltong, confit shimenji mushroom

DESSERT

Smoked Brandy Pudding

Custard ice cream, brandy snap, brandy butterscotch, spiced berry compote (A)

OR

Festive Log

Dark chocolate, fresh seasonal fruit, Chantilly, berry compote, berry gel, dehydrated citrus cells

**Please note, all vegetarian dishes can be modified to suit vegan guests*

R895.00 PER PERSON



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STARTER

Chicken Pops & Halloumi

Buttermilk soaked fried chicken bites & fried halloumi with sweet chilli dipping sauce

OR

Crudite (V)

Carrot & cucumber batons severed with Tzatziki

MAIN

Cheeseburger

Wagyu beef or buttermilk fried chicken, BBQ sauce, sliced gouda, mustard mayo, cos lettuce, tomato, potato wedges

OR

Mac & Cheese

Creamy three cheese classic mac & cheese served with green salad

DESSERT

Fruit Kebabs

Fresh fruit skewers with milk chocolate dipping sauce

OR

Ice Cream Sundae

Strawberries & cream | Cookies & cream

KIDS EDITION (AGES 12 AND UNDER)
R295.00 PER CHILD

