



# **BOSCHENDAL**

FOUNDED 1685

Celebrate the New Year with our South African inspired menu.  
We are inspired by the food grown in our gardens and in our orchards,  
and also source from local like-minded farmers.

## **BREAD COURSE**

Mieliebrood, whipped olive oil butter, appelkoos konfyt, crispy kale

## **STARTERS**

Smoked local fish, fennel, apple and caper salad, cashew nut yoghurt relish

Watermelon and pomegranate, fior di latte, crispy curry leaves

Lettuce spread, boiled-eggs stuffed with anchovies, olive oil crisp onions

## **MAINS**

Slow-braised Boschendal Black Angus beef with Cape Malay pearl onions and chickpeas

Warm bone-marrow with sourdough toast, parsley gremolata

Crispy putu-pap, tomato and onion vinaigrette, parmesan

Spicy cauliflower and turmeric pickle

## **DESSERT**

Yoghurt cake, MCC poached figs, vanilla ice-cream, crushed toasted almonds



**CHEERS TO**  
**2024**