

# New Year's Day Lunch

1<sup>st</sup> January 2025 | 12 – 3:30 PM

## AMUSE-BOUCHE

### Salmon Crostini

Toasted Baguette slices topped with Cream Cheese, Smoked Salmon, Capers and a sprinkle of Dill.

## STARTERS

### Chilled Cucumber and Avocado Soup

A swirl of Greek Yoghurt

Or

### Salmon Niçoise Salad

A refreshing Salad with Seared Salmon, Green Beans, Cherry Tomatoes, hard-boiled Eggs, Olives and mixed greens, drizzled with a Lemon Vinaigrette.

## MAIN COURSE

### Herb-Crusted Spring Chicken

Succulent Roast Chicken seasoned with fresh herbs, Garlic and Lemon, served with Honey-glazed Carrots and Garlic mashed Potatoes.

Or

### Braised Short Ribs

Tender Short Ribs slow cooked in Red Wine and aromatic herbs, served with Creamy Polenta and Sautéed Greens.

Or

### Mushroom Risotto

Creamy Arborio Rice cooked with wild Mushrooms, Parmesan, and finished with Truffle Oil for a rich flavor.

## DESSERT

### Deconstructed Berry Cheesecake

Layers of Creamy Cheesecake filling, Graham Cracker Crumbles and fresh mixed Berries, artfully arranged and drizzled with Berry Coulis.

Or

### Christmas Pudding

Traditional steamed Pudding made with dried Fruits and Spices, served warm with Brandy Custard Sauce

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### Freshly brewed Coffee and Highland Tea

With Mince Pies

**Ksh 7,500 Per Person**  
**Reservations Required**