

New Year's Eve

On Arrival

Bowls of sweet potato crisps, garlic & rosemary marinated olives

Flute of Krone Borealis Brut MCC
&
Amuse-Bouche

Cold Starter

Oak cured Springbok loin carpaccio served with rocket, parmesan and balsamic dressing
or
Green Salad herbs topped with parmesan shavings and drizzled with lemon vinaigrette

Fish Course

Grilled Kingklip fillet served on a bed of buttered mashed potato. Drizzled with a Beurre Blanc sauce

Main Course

Chateaubriand
A succulent cut of Fillet flambeé with brandy
Served with Béarnaise sauce
or
Grilled dressed Sole
Topped with a prawn tail and white wine sauce

All main courses are served with a choice of starch and creamed spinach and butternut

Dessert

James Martin's Famous Chocolate mousse served in a wafer basket and topped with peppermint crumble

Coffee

THE HUSSAR
GRILL
EST 1964



- 6 COURSE MEAL -
- DANCING -
- NO CORKAGE FEE -
RESERVATIONS ESSENTIAL (021) 4380151