

CHRISTMAS MENU

*White Christmas at Vanilla Zulu Culinary
Adventures for year-end parties 2017*

FESTIVE STARTERS

(Choice from one of the following)

- Pistachio and almond gazpacho with truffle oil and crispy chorizo bling with delightful milk and porcini flatbreads
- Fig and Parma carpaccio with honeyed verjuice dressing and rosemary and black salt lavosh
- Lemon and dill Snapper ceviche with matching dill and lemon drizzle with zested crème fraiche and beautiful brioche
- Feasting platters with fingers of lavender and rosemary flatbread, honey, fig and pistachio baked Brie with a dome of perfect pancetta
- Smoked turkey, ricotta and pea tartlets with a Pecorino and pink pepper pastry served with watercress and petals
- Pistachio cream cheese pastry tart stuffed with chicken porcini mousse with parsnip tangle fries and bling.

MAINS

(Choice from one of the following)

- Sexy roast turkey/spatchcock with fancy lemon cherry glaze and a caramelised pear and sage stuffing with all the trimmings
- Slow roast duck with pineapple and cumin glaze with a roast pancetta gravel
- Braised pork belly with perfect crackling on a bed of caramelised onions, quince and pear
- Mandarin, ginger and pear cider glazed ham with all the trimmings
- Cranberry and blood orange pistachio stuffing in lamb shoulder, duck or spatchcock/chicken

DESSERTS

(Choice from one of the following)

- Spiced pear panna cotta with a bling of honeycomb and caramelized pears or death by chocolate rum balls made with pistachio, figs and spice
- Brilliant white chocolate and burnt butter crème brule with famous 'tappy tap' sugar served with sponge stars and a caramel and white chocolate dessert dust
- Caramel shortbread ice-cream log with toasted marshmallow frosting
- Fruit mince tart with house made pistachio pastry and orange scented fruit mince with raspberry dust
- Fabulous and famous Christmassy trifle with a champagne and cherry jelly, sexy sponge and best-ever caramel custard with edible glitter chocolate balls

