



International Wine & Food Society – Durban Branch

“CHRISTMAS IN JULY”

MENU

Hors d’Oeuvres & Canapés

(to be served with the aperitif)

Prune Stuffed with Mango Chutney Wrapped in Bacon Served with Watercress
Salmon served with Pickled Beetroot & Cucumber on Potato Rösti
Chicken Liver Parfait Served on Thin Toasts with Pomegranates & Deep Fried Sage
Chipolata Served Hot with Horseradish Purée
Oysters on Ice

Pongratz Desiderius Rosé (Methode Cap Classique) will accompany the above

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##### **Starter**

Asparagus Bundle on Pea & Truffle Purée

*2008 Klein Constantia Sauvignon Blanc will accompany the above*

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Main Course

Layered Roast Duck (With Apple & Walnut Stuffing),
Maple Gammon & Confit Turkey
served On Baked Parsnip & Leek
with Giblet Brown Gravy & Spiced Cranberry & Orange Relish

2000 Château d’Angludet Margaux (Bordeaux) will accompany the above

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##### **Dessert Platters**

Warm egg-nog cups  
Chocolate truffles  
Dipped strawberries  
Mini apple, prune & sherry strudels, served with citrus mascarpone

*Nederburg Noble Late Harvest will accompany the above*

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Cheese Course

Mini Christmas puds served with wedge gorgonzola dolce latte & hot berry compote

1991 Quinta do Vesuvio Port will accompany the above

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##### **Coffee**