



# *Festive Celebration*

## QUNU FESTIVE MENU



S A X O N  
HOTEL, VILLAS AND SPA

JOHANNESBURG



EXPERIENCE THE JOY OF THE

# *Holiday Season*

The festive season is a time to reconnect with loved ones, creating cherished moments and lasting memories.

We're delighted to welcome you to Qunu to celebrate the season of joy. Our talented chefs have crafted a special four-course menu to savour with family and friends. Every dish is thoughtfully prepared with the finest ingredients, and our expert sommeliers are ready to pair each course with a perfect wine selection.

Let us make your dining experience unforgettable this season.

As we prepare to celebrate our 25th anniversary next year, we wish you a festive season brimming with joy, warmth, and cherished moments. Cheers to celebrating together!

Sincerely,  
George Cohen  
Managing Director

# Christmas Eve

## DINNER

4 COURSE R3250

### AMUSE BOUCHE

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#### TORTELLINI

braised lamb shoulder, peas, emulsion, rosemary foam, jus

#### TERRINE

chicken and duck terrine, foie gras, pistachio, fig and port gel, pain brioche N

#### BURRATA

'cape' burrata, peaches, coriander dressing, marinated tomato, aged balsamic, sourdough croutons, basil shoots V

#### SALMON

sous vide scottish salmon, basil and fennel ice cream, passion fruit, candied fennel, salmon roe GF

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#### SCALLOPS

pan seared scallops, sous vide baby leeks, potato and squid emulsion, crispy quinoa GF

#### ARTICHOKE

chardonnay braised artichoke, smoked ricotta, white onion cream, coral tuile V

#### TURKEY

turkey breast roulade, grilled stuffing, brussels sprouts, cherry, crackling, jus GF/N

#### GAMMON

maple and mustard glazed gammon, lyonnaise potato, brussels sprouts, apple purée, fine beans, roasting jus GF

#### BEEF

wagyu sirloin, charred asparagus, potato gratin, black truffle, red wine jus GF

#### VEGAN MEATLOAF

beetroot, mushroom and bulgur wheat, parsnip, carrot, coffee jus VE

#### SEABASS

carrot and cumin purée, saffron potatoes, asparagus, chermoula sauce GF

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#### CHOCOLATE

hukambi 53% chocolate tart, treacle marshmallow, cherries, hazelnut ice cream N

#### PUDDING

bread and butter pudding, cognac-soaked fruit, salted caramel, cardamom V ice cream

#### LEMON

lemon verbena parfait, compressed peaches, lime gel, pistachio sponge GF/N

#### SUMMER BERRY

raspberry mousse, victoria sponge, blackberry confit, meringue

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#### FRIANDISE AND MINCE PIES



SALMON | CHRISTMAS EVE AND CHRISTMAS DAY MENU

# Christmas Day

## LUNCH

4 COURSE R3550

### AMUSE BOUCHE

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#### PASTA

pasta wheel, butternut and goats' cheese, pine nut and walnut pesto, tomato fondue N/V

#### TERRINE

chicken and duck terrine, foie gras, pistachio, fig and port gel, pain brioche N

#### BURRATA

'cape' burrata, peaches, coriander dressing, marinated tomato, aged balsamic, sourdough croutons, basil shoots V

#### SALMON

sous vide scottish salmon, basil and fennel ice cream, passion fruit, candied fennel, salmon roe GF

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#### CRAYFISH

butter poached crayfish, prawn, zucchini, sweet corn, bisque, caviar GF

#### ARTICHOKE

chardonnay braised artichoke, smoked ricotta, white onion cream, coral tuile V

#### TURKEY

turkey breast roulade, grilled stuffing, brussels sprouts, cherry, crackling, jus GF/N

#### GAMMON

maple and mustard glazed gammon, lyonnaise potato, brussels sprouts, apple purée, fine beans, roasting jus GF

#### BEEF

wagyu sirloin, charred asparagus, potato gratin, black truffle, red wine jus GF

#### VEGAN MEATLOAF

beetroot, mushroom and bulgur wheat, parsnip, carrot, coffee jus VE

#### HALIBUT

vanilla and olive oil poached halibut, charred leeks, sautéed cabbage, clam and caviar beurre blanc GF

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#### CHOCOLATE

hukambi 53% chocolate tart, treacle marshmallow, cherries, hazelnut ice cream N

#### PUDDING

bread and butter pudding, cognac-soaked fruit, salted caramel, cardamom ice cream V

#### LEMON

lemon verbena parfait, compressed peaches, lime gel, pistachio sponge GF/N

#### SUMMER BERRY

raspberry mousse, victoria sponge, blackberry confit, meringue

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#### FRIANDISE AND MINCE PIES



# New Year's Eve

## DINNER

4 COURSE R4200

### AMUSE BOUCHE

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#### TART

foie gras and duck tart, apricot gel

#### BURRATA

fig carpaccio, 'cape' burrata, balsamic, rocket, focaccia V

#### OCTOPUS

charred octopus, hoisin glazed, coriander, lime, green chili relish, popped quinoa DF

#### WAGYU

sirloin carpaccio, soy gel, radish, kimchi, spring onion mayonnaise, mustard caviar, brioche

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#### SCALLOP

citrus masala cream, charred carrot tartare, curry leaf oil, candied fennel

#### MUSHROOM

mousse, sautéed shiitake, pickled shimeji, smoked ricotta, truffle and thyme, oil, mushroom dust V

#### LAMB

cumin spiced lamb loin, butternut fondant, charred red pepper purée, chili and citrus sheep's milk labneh, jus

#### BEEF WELLINGTON

wagyu beef fillet, pomme purée, asparagus, truffle jus

#### LINEFISH

pan fried halibut, crispy potato, edamame baby marrow, clams and caviar beurre blanc

#### GNOCCCHI

gorgonzola cream, smoked tomato concasse, wild rocket, lime oil V

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#### CHERRY

cherry clafoutis, cherry ice cream, cherry candy floss, cherry gel

#### CHOCOLATE

manjari 64% chocolate mousse, raspberry ganache, cocoa macarons, seasonal berries, white chocolate sorbet

#### MILLE-FEUILLE

puff pastry, praline, vanilla custard, hazelnut ice cream N

#### CHEESE

toasted brioche, huguenot rarebit, port gel, roasted figs, watercress

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#### FRIANDISE



CHEERS TO THE NEW YEAR!





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