



# CHRISTMAS MENU

24th & 25th December 2024  
R1350pp includes 5 course menu, welcome  
drink, Christmas crackers & gift

Christmas Eve Dinner will be served from  
6:30pm on the 24<sup>th</sup> December, and then  
Christmas Day Lunch on the 25<sup>th</sup> December  
from 12:30pm

R395 menu for under 12's

Bookings essential  
Ts & Cs apply

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# LEVEL FOUR RESTAURANT & TERRACE

Christmas Eve Dinner and Christmas Day Lunch Menu  
24th & 25th December 2024

R1350pp includes 5 course menu, welcome drink, christmas crackers & gift



## AMUSE BOUCHE

to begin

### CHOICE OF STARTER

#### **Dalewood Camembert**

toasted camembert, cranberry gel, confit golden beets, tapioca cracker (V)

#### **Seared Tuna**

red pepper, yellow fin tuna, labneh, avocado puree, pineapple salsa

#### **Smoked Venison Tartare**

quail egg, capers, pickles, potato, textures of beetroot

#### **Oysters**

thai dressing

## PALATE CLEANSER

to refresh

### CHOICE OF MAIN COURSE

#### **Ravioli**

roast pumpkin & rosemary, burnt sage butter, truffle, home-made ricotta (V)

#### **Pork Belly**

slow braised belly, caramel mash, coffee parsnip puree, honey glazed root veg,  
cashew nut brittle, hibiscus jus (N)

#### **Turducken**

confit turkey & duck tortellini, chicken consommé, smoked duck ham,  
caramelized ginger, pickled radish

#### **Beef Wellington**

beef fillet, honey glazed carrots, tender stem broccoli

#### **King Giant Prawns**

garlic butter grilled, thai curry sauce, rice cakes, caramelized ginger (S.F.)

## DESSERTS

#### **Baileys Trifle**

baileys mousse, chocolate cremeux, shortbread soil, dehydrated milk foam,  
caramel jam

#### **Buche de Noel**

vanilla chantilly filled chocolate swissroll with marinated cherries

#### **Pumpkin mousse**

hazelnut linzer pastry, spiced pumpkin mousse, orange glaze,  
pumpkin seed soil (N)