

CHRISTMAS EVE AT KELVIN

Dear Members and Guests

We would like to thank you once again for choosing to spend the Festive Season at Kelvin Grove.

Please complete the below Booking form for the Christmas Eve Dinner in the Terrace and return it to the Functions Department : functions@kelvingrove.co.za

Please note: Your booking will only be confirmed once the booking form, along with a copy of the proof of payment has been received by the Club.

PLEASE NOTE NO CANCELLATIONS OR REFUNDS.

Christmas Eve Dinner – The Terrace Thursday 24 December 2020

A FIVE COURSE FESTIVE SET MENU

Time: 18:30 for 19:00

Entertainment: Pianist

Charge:

- Adults and Children over 16 years - R450 pp (Incl service fee)
 - Children under 16 years - R300 pp (Incl service fee)

Number of Adults and/or children over 16 years: _____

Number of children under 16 years : _____

NAME: _____

MEMBERSHIP NO: _____

TEL: _____

CELL: _____

EMAIL: _____

SEATING REQUEST: _____

(KINDLY NOTE, SEATING REQUESTS WILL BE HONOURED AS FAR AS POSSIBLE AND WORK ON A FIRST COME, FIRST SERVE BASIS)

MEMBER'S SIGNATURE

DATE

Please return the booking form, along with a copy of the proof of payment to the Functions Office or functions@kelvingrove.co.za

(Booking will only be confirmed once payment has been received)

Banking Details:

Standard Bank – Main Road Claremont

Branch number 025109

Account number 072657944

Reference: Terrace **20115/Surname**

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Christmas Eve Dinner – The Terrace
Thursday 24 December 2020

MENU

First Course

Confit duck leg, asparagus, feta and melon salsa, micro salad with citrus dressing

Second Course

Pan fried hake 'lasagne', tomato fondue and leek velouté

Main Course

Slow cooked saddle of lamb with roasted garlic cream, rosemary infused summer vegetables and lamb jus

-or-

Ballotine of turkey with sausage filling, sweet potato gnocchi, cranberry, toasted nuts and sage foam

-or-

Norwegian salmon marinated with ginger & soy tender stem broccoli, truffle emulsion and sautéed exotic mushrooms

All main courses served with baby potato, brussel sprouts and chestnuts

Dessert

Traditional Christmas pudding with medjool dates, candied ginger and cherry anglaise

Coffee and fruit mince pies

Please enquire directly with the Functions Office for the Children's under 16 menu.