



the cape milner



Mark the beginning of New Year in the company of good friends, great food, wine and festive entertainment

All guests are invited for welcome drinks and canapés in the lobby of the hotel at 20h00 for 20h30 before enjoying dinner at the **No. 2 on Milner restaurant**. The relaxed setting offers a 5-course set menu, live entertainment and complimentary sparkling wine

### New Year's Eve Dinner

@ R300 per person - (20h00)

Canapés and a glass of sparkling wine on arrival

Amuse Bouche - Smoked Oyster with Baby Spinach

#### Starter

Crayfish and Prawn Roulade with Rocket and Watercress salad

Wildberry Sorbet

#### Main

Beef Wellington served with baby beetroot vegetables and braised potato fondant and a red wine jus

or

Grilled Chicken Breast stuffed with peppercorn and feta, served with potato au gratin, tatsoi and an apricot jus

#### Dessert

Assiette Au chocolate: chocolate fondant. Chocolate mousse and white chocolate mousse

Tea/coffee and truffles

Join us on the **Terrace** for a "babalas" brunch. Subtle tunes from Keith, our musician, keeps you serenaded for the early afternoon. A brunch buffet will be available between 09h00 and 13h00. Nurse your babalas with cocktails, foaming cappuccinos and fluffy croissants.

### New Year's Brunch

@ R150 per person (09h00-14h00)

**Full English breakfast:** eggs, pork and beef sausage, bacon, tomato, mushrooms, baked beans

**Full continental breakfast:** pastries, toast, jams, cold meats, cheeses, cereals, yoghurts, juices

Smoked Salmon Omelettes

Onion sun-dried tomato and potato with pesto

Turkey and apricot kebabs

Prawn and pepper skewers

Beef and peppercorn kebabs

Chicken satay with penang sauce

Minute Steaks

Thai stir-fry

Fish Goujon

Savory rice

Seasonal vegetables

Chocolate cake

Assorted tartlets

Mince Pies

Fruit salad

Selection of ice-cream

#### Entertainment:

Live entertainment will be provided on all three of these days: Duo on keyboard and singer. There will be dancing on New Year's Eve.

Bookings are essential. Contact Leann: [confer@capemilner.com](mailto:confer@capemilner.com) or call 021 426 1101  
Menu available on our website [www.capemilner.com](http://www.capemilner.com)