

CHRISTMAS DAY 2016 LUNCH MENU

R580 per person. Half price for children under 12.

STARTERS

Build Your Own Salad with Seasonal Produce & Fresh Baby Leaves
Local Charcuterie Selection with Condiments
Bulgur Wheat Salad with Roasted Cauliflower, Crispy Sage & Pomegranate
Sliced Fennel, Orange & Toasted Almond Salad
Grilled Halloumi & Asparagus Salad
Selection of Homemade Quiches
Smoked Beef, Poached Pear & Blue Cheese Salad
Asian Seafood Salad with Yuzu & Sesame Dressing
Selection of Pates, Dips & Mousses
Roasted Beetroot, Pickled Onion & Watercress Salad
Baker's Basket of Fresh Artisanal Breads & Rolls

CARVERY

Lemon & Herb Roasted Whole Chicken, Cashew Nut Stuffing & Rich Gravy Orange & Cumin Roast Leg of Lamb with Roasted Tomatoes & Garlic Masala Beef Tenderloin with Crispy Roasted Rosemary Potatoes Honey & Mustard Glazed Gammon

MAINS

Tandoori Chicken Pieces with Minted Riata & Rotis Smoked Kingklip with Vine Roasted Tomatoes & Black Olives Five Spice Pork Belly with Compressed Apple & Cranberry Sweet & Spicy Roasted Sweet Potatoes Classic Cauliflower Au Gratin Honey Roasted Rainbow Carrots with Feta & Pomegranate Rubies Tempura Zucchini Oven Roasted Root Vegetables

DESSERTS

Lemon Pannacotta with Strawberries
Chocolate Cinnamon Rolls with Lemon Glaze
Christmas Pudding & Vanilla Custard
Summer Berry Trifle
Classic Pecan Pie with Vanilla Mascarpone
Dark Chocolate Flourless Chocolate Cake
Vanilla & Strawberry Slice Layer Cake
Cinnamon & Pumpkin Pie
Black Forest Pavlova
Freshly Baked Apple Rose Tartlets with Vanilla Anglaise
Traditional Mince Xmas Pies, Truffles Served with Tea & Freshly Brewed Coffee