



YEAR END LUNCH

Celebrate the festive season with us!

Thursdays and Fridays
15 October to 24 December

Soup of the day

Roasted plum tomato soup
Freshly baked breads and rolls

Salads

Roasted spicy mixed vegetables and couscous
Appleslaw with celery and grapes
Roasted butternut with spinach and feta
Beetroot with orange and red onion
Penne pasta with basil pesto and cocktail tomatoes
Potato with boiled egg, grated onion and cucumber
Traditional cape Malay pickled fish
Continental sliced ham
Deep-fried chicken goujons sweet and sour style

Stir-fry station

Beef strips | Mini hake fillets | Julienne carrots
Shredded cabbage | Assorted peppers | Sliced onion
Sliced mushrooms | Broccoli florets | Garden peas | Fresh pineapple

Sweet and sour sauce | Sweet chili sauce | Chili sauce | Garlic oil
Chili oil | Soya sauce | Ginger oil | Lemon butter | Garlic butter
Tartar sauce | Lemon wedge



THE BAYSIDE PANTRY

Carvery

Honey, mustard and orange glazed gammon
 Rosemary and garlic beef topside
 Cranberry glazed chicken thighs
 Roast potato wedges
 Green pepper sauce
 Plain gravy
 Apple sauce

From the pots

Garlic, thyme and butter oven-roasted new potatoes
 Butternut and sweet potato duo with cinnamon
 Glazed carrots with cumin butter
 Roasted mixed vegetables with cajun spice
 Savory white rice
 Sweet and sour chicken with pineapple, peppers, and carrots
 Mutton casserole and with summer vegetables
 Creamy vegetable macaroni pasta
 Mushroom and venison stroganoff

Dessert station

Selection of ice-cream
 Chocolate sauce
 Sprinkle nuts
 Christmas pudding and brandy custard
 Chef's selection of Christmas sweets

R325pp