



CHRISTMAS
Lunch

Begin

Chilled Prawns, Cocktail Sauce, Lime Cheeks

Charcuterie and Cheese station

Salami, pastrami, chicken pastrami, cheddar, brie with honey, cremalat gorgonzola, paprika smoked goat's cheese, chutney and condiments

Smoked and Cured Fish Station

Smoked salmon, herb smoked mackerel, pickled fish, apricot glazed snoek, dressings and condiments

**Roasted Pumpkin & Goat Cheese Crumble Salad, Orange Vinaigrette
Christmas Slaw**

**Pickled Pear, Blue Cheese & Walnut Salad, Chive Dressing
Southern Style Sweet Potato Salad, Avocado, Corn & Chive Crema
Caprese Salad, Basil Pesto**

Build Your Own Salad Bar

3 dressings, two types of leaves, tomato, cucumber, feta, red pepper, yellow pepper, celery, grated carrots, croutons, bacon bits, cheddar cheese, toasted pumpkin seeds, toasted sunflower seeds, roasted cashew, pickled beetroot, sweet corn, pickled baby vegetables

Freshly Baked Breads

Hummus, taramasalata, biltong cream cheese, flavour butter, extra virgin olive oil

Please Turn Over

TERMS AND CONDITIONS

Drinks not included
Payments for menu to be paid for in full secures your booking
100% cancellation fee will be applicable
No external décor will be allowed without permission from Management in writing
Christmas Crackers and simplistic décor will be provided
All Dietary /Religious requirement are to be brought to our attention within 72 hours' notice
All menus offer a vegetarian alternative to guests

Feast

Sage and Lemon Brined Roasted Turkey

Stuffing, bacon wrapped chipolatas, pan roast gravy

Beef Forerib Roast

Roasted marrow, red wine jus

Twice Baked Gammon

Wholegrain mustard and honey glazed, glace cherries and charred pineapple

Thai Coconut Kingklip

Braised bok choy, sugar snap and broccoli

Chermoula Lamb Ribs

Tahini sauce, fresh mint sauce

Red Wine and Garlic Braised Oxtail

Blackened baby onions, baby carrot

Braised Red Cabbage

Roasted Root Vegetables

Duck Fat Roasted Potatoes

Orange and Maple Roasted Butternut Squash, Feta Gremolata

Crispy Brussels Sprout with Balsamic and Cranberries

Saffron Rice Pilaf

Finish

Dark Chocolate and Pear Tart, Blue Cheese Crumb

Mini Amarula & Coffee Fruit Cake

Gingerbread Cheesecake, Salted Caramel

Christmas Crackles

Stuffed Profiteroles With Chocolate Sauce

Raspberry Lamington Trifle

Apple and Cherry Nut Butter Crumble, Pouring Cream

Banana and Chocolate Stuffed Malva Pudding, Crème Anglaise

Christmas Yule Log

Christmas Stollen

Tropical Fruit Platters

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