Christmas Lunch

Kalamata olives, spiced mixed nuts,
homemade rosemary and rock salt potato crisps.
Fresh bread, and whipped truffle butter.

Starter

PRAWN COCKTAIL
Prawns tossed in a classic Marie Rose sauce with
shredded ice-berg lettuce, avocado and a zesty coriander
and fresh mango salsa
or
CHRISTMAS GARDEN TREASURES (VE)
Hummus, vine tomatoes, baby carrots, radishes,
sugar snap peas, marinated aubergine, toasted chickpeas,
cold pressed olive oil, and pita bread.
or
BEEF CARPACCIO
Thinly sliced beef, topped with pine nuts,
parmesan shavings, rocket, and truffle oil.
or
BOBOTIE SPRINGROLLS
Homemade bobotie wrapped in pastry,
deep-fried and served with a traditional chutney

Main Course

LAMB SHANK
Braised and slow cooked in the pizza oven in red wine sauce,
served with mashed potato and vegetables
or
GRILLED KINGKLIP
Topped with 2 queen prawns, and served on savoury rice,
with a lemon butter sauce.
or
PORK BELLY
Slow roasted pork belly, red cabbage, apple puree,
tomato chutney, and soya jus, served with mashed potato.
or
200G MUSTARD FILLET
In a rich brandy cream sauce, flambéed at your table,
served with roast potato and vegetables.
or
STUFFED BUTTERNUT RINGS (VE)
Savoury rice, roasted beetroot and butternut, flaked
almonds, vegan feta and harrisa humus.

Dessert

LINDT CHOCOLATE TORTE
With orange curd and vanilla ice cream.
or
ETON MESS
Chantilly whipped cream, berries and crushed meringue.
or
CHRISTMAS PUDDING
Brandy flambéed at your table, served with
vanilla ice cream.

*Vegan option available on request

Kids Menu

(CHILDREN UNDER 12 YEARS OLD)

Christmas Box

Christmas cracker, snacks
and fruit juice.

Main Course

150G FILLET STEAK
Served with chips and veggies
or
CHICKEN SCHNITZEL
Crumbed chicken breast served with
cheese sauce,
chips and vegetables.

*Vegan and Vegaterian options available on request

Dessert

ICE CREAM SUNDAE