

## Christmas Lunch Menu

### STARTERS

Cucumber and mint gazpacho  
Served with toppings

Pickled Vodka and herb Salmon  
Slow cooked beef Tongue Served with a chimichurri

### BREADS & SALADS

Selection of bread roll, breads sticks  
Accompanied with butters and jams

Salad bar with a selection of greens accompanied with Julien carrots, cucumber, red onion, yellow pepper, green pepper, red pepper, Walnuts, peppadew and green olives, jalapeno  
Served with home-made dressings

Butternut, pine nuts and citrus segments & rocket salad  
Served with a honey mustard dressing

Panzanella salad Topped with Pancetta  
Finished off Basil pesto dressing

### SEASONAL CHEESE

Assorted South African cheeses served with nut, fruits and preserves

### CARVERY

Whole Giant beef shin  
Served with pepper corn sauce & yolk shire pudding

Christmas gammon  
Served with spice orange glaze

### MAIN'S

Classic Lamb neck Curry  
Served with three sambals  
New Orleans Grilled chicken thighs  
Mississippi fried fish served with a Cajon Tartar sauce  
Crispy Roasted potato served with cheese sauce & bacon bits on the side  
Avocado Cilantro Lime Rice  
Buttered corn served with cream cheese  
Sautéed Green Beans served with onion  
Glazed baby carrots

### DESSERT

Traditional Pumpkin Pie  
Assorted mini cakes  
Traditional Tiramisu with Amarula  
Strawberry Pavlova  
Raspberries Mascarpone Trifle  
Exotic Fruit salad  
Hot Date pudding and Custard  
Towering Croquem bouche filled with eggnog cream