



Christmas Menu 2018

Plated Starters

Camembert Parcel

Served with Figs with a Rocket and
Chery Tomato Salad with a Balsamic Reduction
OR

Spinach Crepe Basket

Filled with a Mushroom Quiche and Beetroot Chips
OR

Bean and Bacon Soup

With Parmesan Crisps

Main Course

Rolled Midlands Beef

Sazon Beef Rub Slow Roasted served with Chimichurri

Traditional Christmas Gammon

Glazed with Pomegranate and Pink peppercorns

Cranberry Glazed Turkey

Filled with a Pumpkin and Pecan

Sweet Potato and Leek Roulade with Carrot Puree

Side Dishes

Roasted Potatoes, Cauliflower Au Gratin, Corn on the Cob tossed in Farm Butter
Broccoli Fritter Balls, Roast Butternut with Feta

Apple Sauce, Traditional Gravy, Champagne Minted Sauce

Pudding

Summer Berry Cheesecake, Crispy Egg Custard Tart
Christmas Pudding with a Sweet Brandy Cream, Cherry and Nut Ice-Cream Bomb

Tea and Coffee with Mince Pies

Cost PP R550

Pensioners R420

Under 10 R420