



2019 Christmas Lunch

R695pp per adult

R295 per child under 12

Book at Computicket



— PLATED STARTER —

Seafood cocktail, smoked salmon roulade, marinated calamari, steamed prawn, pickled line fish and mussels served with a lemon mustard dill cream

— BAKERS BASKET —

Selection of fresh breads and bread rolls

— HOT BUFFET SELECTION —

Mild creamy lamb curry with apricots
Chicken and prawn curry in a coconut cream sauce
Mixed seafood thermidor
Spinach and butternut lasagna with sundried tomato and mozzarella cheese
Traditional beef hot pot
Baked line fish fillets napped with a lemon butter cream sauce

— CARVERY —

Traditional roast turkey with a nut stuffing and cranberry jelly
Rolled leg of Karoo lamb with fresh rosemary and garlic
Roast sirloin of beef with a herb and mustard crust

Mushroom cream sauce

Pepper sauce

Pesto jus

Mint jelly

Roast potatoes

Cauliflower au gratin

Oven roasted vegetables

Savory rice

— DESSERTS —

Traditional steamed Xmas pudding served in vanilla custard
Christmas chocolate log
Seasonal fruit salad served with Chantilly cream
Mocha éclairs
Festive trifle
Ebony and ivory mousse
Pecan nut pies
Berry cheesecake
Crème brûlée
Fruit tartlets

Coffee and Christmas mince pies