

CHRISTMAS LUNCH 2024

SALADS AND STARTERS

ROASTED TOMATO AND BASIL SOUP WITH HERBED CROUTON

SELECTION OF ARTISANAL BREADS, BUTTERS WITH A VARITY OF DIPS;

BUTTERBEAN HUMMUS, KALAMATA OLIVE AND SUNDRIED TOMATO, BASIL PESTO, BABAGANOSH,

CHICKEN LIVER PATE AND HOUSE MADE PICKLES

GREEK SALAD STATION WITH A VARIETY OF DRESSINGS AND CONDIMENTS

OLD FASHIONED PICKLED BEETROOT AND APPLE SALAD TOPPED WITH ONION

WATERMELON, CUCUMBER AND FETA SALAD

SEAFOOD SELECTION WITH PRAWN COCKTAIL, TANGY CAPE MALAY PICKLED FISH

COLD CUTS WITH MUSTARDS AND PICKLES

STICKY BBQ CHICKEN WINGS

CARVERY

GLAZED GAMMON WITH APPLE SAUCE
GARLIC AND HERB LEG OF LAMB WITH MINT JELLY
THYME AND BUTTER BASTED TURKEY ROLL WITH CRANBERRY SAUCE
ROAST POTATOES WEDGES
DEMI-GLACE GRAVY

HOT POTS

NATAL LAMB CURRY WITH TRADITIONAL CONDIMENTS

CREAMY CHICKEN, MUSHROOM AND TRUFFLE PIE

SEARED LINE FISH IN A WHITE WINE GARLIC AND DILL SAUCE

VEGETABLE LASAGNE WITH BASIL, NAPOLITANA SAUCE AND MOZZARELLA CHEESE (V)

BRAISED CAULIFLOWER, GREEN PEA AND CORRIANDER (V)

HERBED BASMATI RICE

MEDLEY OF FRESH GARDEN VEGETABLES

DESSERTS

OLD FASHION CHRISTMAS TRIFLE
STICKY TOFFEE PUDDING SERVED WITH HOMEMADE VANILLA CUSTARD
HONEY AND LIME MARINATED FRUIT SALAD
ASSORTED MINI TARTLETS – PEPPERMINTCRISP, MILKTART, KEY LIME, WHITE CHOCOLATE MOUSSE

TEA & COFFEE WITH MINCE PIES

R 425.00 per person

Time: 12:30

Gooderson Drakensberg Gardens
Golf & Spa Resort

For Bookings e-mail: drakadmin@goodersons.co.za