

CHRISTMAS MENU

SALADS

THREE BEAN SALAD
COUS COUS SALAD WITH SPRING ONIONS
SLICED BEETROOT PLATTER
TUSCANY PENNE PASTA WITH MUSSELS TOSSED IN FRESH HERB VINAIGRETTE

SOUP DE JOUR

CREAM OF TOMATO PERFUMED WITH BASIL
FRESHLY BAKED BREADS

CARVED BY THE CHEF

ROAST TURKEY SERVED WITH JUS
HONEY & PINEAPPLE GLAZED GAMMON

MAIN COURSE

CAPE MALAY CHICKEN CURRY | *CHUTNEY, SAMBALS, POPPADUMS*
ROSEMARY LAMB SHANK STEW
SEAFOOD POTJIE
SAVOURY RICE
ROAST POTATOES
SEASONAL VEGETABLES
HONEY GLAZED CARROTS
CREAM OF SPINACH
TUSCANY PENNE PASTA *WITH MUSSELS TOSSED IN FRESH HERB VINAIGRETTE*

DESSERTS

CAPE BRANDY PUDDING
STICKY DAY PUDDING
CUSTARD
FRESH FRUIT SALAD & ICE CREAM
CHOCOLATE CAKE
OLDE TRADITIONAL TRIFLE