

CHRISTMAS MENU

STARTERS

BRUSCHETTA

FRESH TOMATO, BASIL, GARLIC AND A DRIZZLE OF OLIVE OIL.

PHYLLO PASTRY PARCELS

CREAMY CHEESE AND HERBED VEGETABLES

BUILD YOUR OWN GARDEN SALAD

FRESH GREENS, CHERRY TOMATOES, CUCUMBERS, PEPPERS, OLIVES, AND DRESSINGS

DOMBORO DUMPLINGS

MAIN COURSE

MAGULU / BEEF TRIPE

TENDER BEEF TRIPE SLOW-COOKED IN RICH, HEARTY TOMATO AND ONION GRAVY

ROASTED BEEF SIRLOIN WITH GRAVY

SUCCULENT SLICES OF BEEF SIRLOIN, AND SERVED WITH A SMOOTH, SAVORY GRAVY

SLOW-COOKED LAMB

TENDER LAMB SIMMERED WITH VEGETABLES, HERBS, AND A TOUCH OF RED WINE

CREAMY PESTO PASTA

CREAMY BASIL PESTO SAUCE WITH PARMESAN AND CHERRY TOMATOES

TEMPURA HAKE

CRISPY GOLDEN HAKE FILLET IN A LIGHT TEMPURA BATTER, SERVED WITH A LEMON WEDGE AND TARTAR SAUCE.

ROAST TURKEY ON THE CARVERY

CARVED TURKEY SERVED WITH TRADITIONAL STUFFING AND CRANBERRY SAUCE

SAVOURY RICE

YELLOW PAP

COUNTRY VEGETABLES

MOROHO TRADITIONAL SPINACH AND LEAFY GREENS, SLOW-COOKED WITH ONIONS AND SPICES

CREAMED SPINACH

DESSERTS

APPLE CRUMBLE

LAMINGTONS

SOFT SPONGE CAKE SQUARES DIPPED IN CHOCOLATE AND ROLLED IN COCONUT

FRESH FRUIT SALAD

CHRISTMAS MALVA PUDDING WITH CUSTARD

TRADITIONAL SOUTH AFRICAN SPONGE PUDDING, RICH AND STICKY WITH APRICOT GLAZE, SERVED WARM WITH CREAMY CUSTARD.