

MENU

CHRISTMAS SOCIAL
9 December 2020

PLATED STARTER

Parmesan Crumbed avocado, camembert phyllo parcel with cranberry, apple, and red wine chutney

MAIN COURSE BUFFET

Rosemary infused roast leg of lamb with mint sauce,

Rolled turkey with brandied macerated dried fruits and nuts,

bacon wrapped pork chipolatas with thyme infused jus

Roast butternut and sweet potato in orange and maple syrup

Cauliflower and broccoli in cheese sauce

Roast fondant potatoes

Jeweled basmati rice

DESSERT

Dessert platter with selection of mini cakes, tarts and fruit mince pies

R180.00 PP

Only 100 places available due to
COVID19, 50% capacity regulations

