



*Zevenwacht*  
A.D. 1800



## CHRISTMAS MENU 2018

### START YOUR CHRISTMAS LUNCH WITH A FEAST OF

Freshly baked ciabatta and bruchetta with chicken liver pate and hummus  
Homemade beef carpaccio with deep fried capers and parmesan shavings  
Prawn cocktail drizzled with a marie rose sauce

### THEN INDULGE IN THE FOLLOWING DISHES

Whole poached Norwegian salmon with sour cream, cucumber and dill sauce  
Deboned oak smoked mini gammon accompanied by apricot & mustard sauce  
Slow roasted leg of lamb with pan enriched juices  
Traditional homemade chicken pie  
Crispy roast potatoes  
Basmati rice  
Caramelized oven butternut with cinnamon bark  
Broccoli and cauliflower with a mornay sauce  
Green beans with braised onions  
Garden greens with feta, spiced nuts, avo and fresh red grapes  
Beetroot, ricotta and walnut salad  
Potato, apple and celery salad

### END THE DAY ON A SWEET NOTE

Croquembouche  
Chocolate and caramel trifle  
Mango and mascarpone tart  
Traditional "doek" pudding with a brandy sauce

R550 pp

Children under 12 R275 pp

*(Service included)*