



KUNJANI
Christmas Lunch ~ 25 December 2018

STARTERS

A selection of three salads will be served on the table, buffet style, for sharing

Smoked Turkey Summer Salad
Cranberry sauce, shaved asparagus, red onion, strawberries, toasted cashews

AND

Farm Fresh Vegetarian Salad
Grilled peach, blue cheese, basil, marinated cherry tomatoes, dried olives, baby leaves

AND

Salmon Trout & Baby Beetroot Salad
Shaved fennel, avocado, grapefruit, baby beetroot, cucumber, chive dressing

MAIN COURSE

Main course is served a la carte, please select one option

Aged & Roasted Chalmar Ribeye Steak
Bone marrow sauce, grilled vegetable stock topped with shiitake mushroom sauce

OR

Line Fish & Chipotle Rub
Coconut and chilli sauce, grilled asparagus, roasted baby potatoes, pea salsa, grilled lemon

OR

Slow-cooked Pork Belly in Ginger and Apple
Plum purée, white wine poached pear, asparagus and cider sauce

DESSERTS

A selection of two desserts will be served on the table, buffet style, for sharing

Valrhona Chocolate Fruit Pudding
Coffee crème anglaise, seasonal berries, vanilla crumble

AND

Baked Mango Cheese Cake
Mango salsa, passion fruit jelly, mix berry coulis, fresh mint

Three Course Lunch R 650pp, Children under 12 R325pp
Please specify dietary requirements upon reservation
Bookings: restaurant@kunjaniwines.co.za / 087 630 0409