

# Christmas Lunch Menu.

## On the table

Freshly baked farm bread with chicken liver paté, snoek paté and olive tapenade  
Gazpacho with avocado and cucumber salsa.

## Choice of Plated starters

Springrolls (Prawn and Feta, OR Bobotie  
served with sweet chilli jam)

OR

Smoked salmon with freshly sliced avocado, parmesan shavings  
and deep fried capers

OR

Beef Carpaccio (With parmesan shavings and rocket)

## Buffet mains

Cold Christmas thinly sliced gammon served with a sticky  
orange and ginger glaze.

Slow roasted lamb with rosemary jus and mint gremolata.

Chicken breast stuffed with pesto and mozzarella cheese.

Colourful Broccoli salad, cranberries and sunflower seeds  
with creamy yoghurt dressing.

House salad with mixed greens, feta, avo, tomato,  
cucumber and our special dressing.

Herb and garlic baby potatoes.

Crunchy garlic green beans.

Mashed sweet potato.

Freshly steamed seasonal vegetables.

## Choice of plated dessert

Home-made malva pudding with fresh crème anglaise

OR

Traditional Christmas pudding

OR

Home-baked chocolate brownie,

OR

served warm with vanilla ice-cream

## Price:

Adults R399

Kids R150

50% deposit

**Bookings essential:**

021 873 1256

[lg@vdcwines.com](mailto:lg@vdcwines.com)

T&C's apply

THE  
**GRILLROOM**



VAL DU CHARRON