



*Zevenwacht*  
ANNO 1800



## CHRISTMAS MENU 2019

Start your Christmas lunch with a feast of:

Freshly baked ciabatta and focaccia with chicken liver pate, hummus, olives, peppadews and pickled bell peppers

Poached mussels in a wine and herb sauce

Smoked chicken and squash salad

### Then indulge in the following dishes:

Whole poached Norwegian salmon with sour cream, cucumber and dill sauce

Deboned oak smoked mini gammon accompanied by an apricot & mustard sauce

Roasted leg of lamb with pan enriched juices

Traditional homemade chicken pie

Slow braised oxtail in Zevenwacht Cabernet Sauvignon

Crispy roasted potatoes

Basmati rice

Pumpkin fritters with caramel sauce

Broccoli and cauliflower with a mornay sauce

Green beans with braised onions and red peppers

Garden greens with feta, spiced nuts, avo and fresh red grapes

Beetroot, ricotta and walnut salad

Caprese, olives and fresh basil salad

Potato, apple and celery salad

### End the day on a Sweet note:

Black forest cherry cake

Pavlova with fresh seasonal fruit and cream

Traditional malva pudding and crème anglaise

Traditional steamed "doek" pudding with a brandy sauce

R580 pp

Children under 12 R290 pp

(Service included)