

Christmas eve Dinner 1800: - 21:00

Christmas Lunch 12:00 – 15:00

ON THE TABLE

Freshly baked ciabatta with hummus, olive tapenade

PLATED STARTERS

Salmon Rosti

Served with lemon yoghurt dressing and rocket

OR

Kudu Carpaccio

Served with olive oil, parmesan shavings and rocket

OR

Watermelon, Feta and Basil Skewers drizzled with balsamic glaze

SERVED BUFFET MAINS

Roasted Herb Encrusted Lamb

Chargrilled Sirloin

Honey, Mango and Ginger Glazed Gammon served cold

Vegetable Moussaka

Turkey Pies

SAUCES

Creamy Honey Sauce

Brandy Mushroom Sauce

Cranberry Sauce

SIDES

Baby potatoes tossed in herb butter

Orange glazed carrots

Mangetout with mint

Honey glazed beetroot

PLATED DESSERT

Strawberry and Mint Panna Cotta

Served with fresh berries and spiced berry compote

OR

Dame Blanche

Vanilla ice cream served with Belgian chocolate sauce

OR

Christmas Pudding Cheese Cake

Served with caramel brandy sauce

Adults R599

Children <12 R299

50% deposit secures your Christmas feast

021 873 1256 - stay@vdcwines.com

T&C's apply - See www.vdcwines.com

THE
GRILLROOM


VAL DU CHARRON