



CHRISTMAS MENU -25 DECEMBER 2008

STARTERS

Smoked Salmon Timbales

(Smoked Salmon timbales filled with Angel Fish Pâté and served with a Petite Salad)

Carpaccio of Warthog

Three Cheese Tartlets

SORBET

Lemon Sorbet

MAIN MEAL

Apricot Stuffed Turkey with Red Wine & Cranberry Jus

Roast Gammon (can be served with a slice of Turkey) and Cider & Mustard Jus

Sole with Prawn & Mushroom White Wine & Cream Sauce

Beef Wellington with Red Wine Sauce

DESSERTS

Mini Christmas Pudding & Brandy Sauce

Chocolate Mousse

Lemon Cheesecake with Cherry Coulis

Brandy Snap Baskets Filled with Homemade Ice-cream & Brandied Cherries

Homemade Mince Pies & Cream

Coffee/ Tea

And of course Christmas Crackers

PRICE R250 Per Person