Christmas Lunch

A FESTIVE FEAST

A celebration of local ingredients, cherished Christmas traditions and the joy of gathering around the table.

Gluten-Free *Vegetarian* *Vegan*

The Harvest Table

From the Bäckerei
A selection of artisan breads

Local Cheeses
Dalewood Camembert & Brie, Kwaito Pepper, Chevin, Stilton & Klein Rivier Mature Cheddar
Crisp crackers, assorted nuts, olives, green fig preserve, nectarine chutney, pickled onions & date and chilli paste

House-Made Accompaniments
Whipped butter, hummus & basil pesto

From the Garden

Summer Garden Salad
Crisp lettuce, cucumber, cherry tomatoes, feta, olives, red onion, golden croutons & toasted seeds, with house-made vinaigrette

Babylonstoren Heirloom Tomato & Buffalo Mozzarella Salad
Basil pesto

Apple, Cranberry & Candied Walnut Salad

From the Coast

Erinvale Prawn Cocktail
Avocado, tomato & horseradish dressing

The Festive Table

Cranberry & Pistachio-Stuffed Turkey Roulade

Slow-Roasted Leg of Lamb
Rosemary

Honey & Pineapple-Glazed Gammon

Rare-Roasted Chalmar Beef Sirloin

From the Sea

Lemon & Herb-Grilled Line Fish
Coconut & lemongrass velouté

Seasonal Accompaniments

Green Beans
Sun-dried tomato & caramelised onion

Zucchini & Halloumi Bake

Savoury Rice
Seasonal vegetables

Golden Roasted Potatoes
Rosemary salt

Christmas-Spiced Butternut
Honey

The Pâtisserie

Classic Malva Pudding
Vanilla crème anglaise

Traditional Festive Trifle

Miniature Christmas Mince Pies

Mooiberg Strawberry & Vanilla Mousse Verrines

House-Made Apple Strudel
Vanilla ice cream