



## **CHRISTMAS LUNCH**

**R1350 per person**

Includes a Kir Royale on arrival  
Children(12 under)-R650

### **GRAZING TABLE**

Ginger beer and maple glazed gammon

Griddled chipotle and maple glazed pineapple

Beef Ox tongue with sweet mustard sauce

Cold meats and cheeses

Goats , Blue rock fig and Camembert

Bread and Biscuit tower

Organic Strawberry Jam and Serville Orange Marmalade

Preserves Fig

Rainbow Vegetable Crudit 

Carrot , pepper strips, broccoli florets, celery, radish, cherry tomato , broad beans

Hummus dip , Cream cheese dip with cranberries , Liver Pate with toasted pistachio

Infused olive oil and Fruity Balsamic Vinegar

Dried Fruit, nuts and olives

Waldorf salad

Butternut and quinoa salad

Roasted sweet potato and devilled eggs with crispy bacon bits

Requirements: Each Guest 'menu selection along with dietary preference and full prepayment



*Hout Bay Manor*

C A P E T O W N

## **Starters**

Salmon Mosaic -Tender fillet of Norwegian salmon, Avo puree, pickled carrot shaving, dill oil

**Or**

Caprese Gazpacho, marinated bocconcini, balsamic glaze, fresh basil leaves and basil pesto balsamic pearls

## **Mains**

Lamb shank with rooibos red wine jus, buttery mash and roasted baby veg

**Or**

Cluck and Quack roulade, pumpkin puree, truffle lentil and mushroom, cranberry and hoisin jus

**Or**

Vegetarian wellington, pumpkin puree , roasted baby veg, cider gravy

**Or**

Baked sole fillet, asparagus spears lemon and caper sauce

## **Dessert**

Black forest trifle, chocolate custard  
champagne jelly, almond crumb

**Requirements: Each Guest menu selection along with dietary preference and full prepayment**