LUME
FINE DINING

XMAS FEAST MENU 2026

BREAD TO TABLE

Freshly Baked Breads

Whipped Herb Butter

Smoked Snoek Pate

FESTIVE SALADS & COLD TABLE

Christmas Garden Salad

Butter lettuce, cucumber, cocktail tomato, olives, red onion, feta & herb vinaigrette

Roasted Beetroot & Goat's Cheese

Candied walnuts, orange, baby leaves & balsamic reduction

Festive Couscous Salad

Roasted vegetables, cranberries, toasted almonds, herbs & citrus dressing

Classic Potato Salad

Baby potatoes, spring onion, herbs, wholegrain mustard & creamy dressing

Traditional Coleslaw

Cabbage, carrot, apple & light mustard dressing

CARVING STATION & HOT MAINS

Rosemary & Garlic Roasted Beef

Slow-roasted beef sirloin, rosemary jus & horseradish cream

Christmas Glazed Gammon

Honey, mustard & orange glaze

Served with a pineapple relish

Herb-Roasted Chicken

Roasted garlic, thyme & lemon pan jus

Apricot-Glazed Pickled Tongue & Catch of the Day

RHEBOKSKLOOF ESTATE
8 WINE ROUTE • WINDMEUL
PAARL • 7623

FESTIVE SIDES

Roast Potatoes

Rosemary, garlic & sea salt

Creamed Spinach

Parmesan & nutmeg

Honey-Roasted Butternut

Cinnamon, thyme

Savoury Rice

Garlic butter corn on the cob

SAUCES & CONDIMENTS

Beef jus

Creamy pepper sauce

Horseradish cream

CHRISTMAS DESSERT TABLE

Chocolate & Peppermint Tart

Dark chocolate ganache & peppermint cream

Festive Fruit Trifle

Vanilla sponge, seasonal fruit, custard & Chantilly cream

Cheesecake

Berry compote & citrus gel

Adults – R950pp / Kids Under 12yr R450pp

Excludes drinks & mandatory 10% service fee