



XMAS LUNCH 2026 - Adults:

Pain d'epi Breads & Spreads for the Table

Mini French baguettes – perfectly soft share-able pull-apart bread with Chef's choice of spreads

To Start:

Smoked Salmon Roulade

Layers of Spinach, cream cheese and salmon, rolled, served with charcoal aioli & melba toast

OR

Braised Brisket

Slow cooked beef brisket, served with confit potato and a cranberry-fig jus

OR

Baked Brinjal & Mozzarella Stack (v)

A mound of brinjal, rich napolitana sauce, melted mozzarella, baked off with parmesan cheese

Main Event:

Meat Platter for 1

Glazed smoked gammon, tender leg of lamb, mild peri-peri chicken thigh, cajun potato wedges, sweet roasted butternut & thick onion rings

OR

Seafood Platter for 1

4 Butterflied Prawns, calamari & mussels, grilled in our signature lemon garlic sauce, battered hake, served with savoury rice, corn on the cob & a shredded Greek salad

OR

Vegetarian Platter for 1

A Mediterranean Tarte tatin, sweet roasted butternut, potato wedges, corn on the cob, thick onion rings & a shredded Greek Salad

Sweet Notes:

Poached Pear Panna Cotta

Vanilla panna cotta with a red wine poached pear & toasted pistachio praline

OR

Dark Chocolate & Scorched Orange Volcano

Decadent chocolate pudding with soft orange ganache, orange curd & ice cream

COST PER PERSON: R795

***excludes drinks & mandatory 10% service charge**



XMAS LUNCH 2026 – Kids under 12yrs:

Pain d'epi Breads & Spreads for the Table

Mini French baguettes – perfectly soft share-able pull-apart bread with Chef's choice of spreads

To Start:

Fish Goujons

Battered Hake Nuggets served with tartar sauce

Main Event:

Meat Platter for 1

Tender leg of lamb, roasted chicken thigh, potato wedges & sweet roasted butternut

Sweet Notes:

Vanilla Ice Cream

Served with Belgian Chocolate Sauce

COST PER CHILD: R375

***excludes drinks & mandatory 10% service charge**