

BULLY & KOOS RESTAURANT - 071 788 0379

**Friday & Saturday evenings: Traditional
Christmas menu
R395 pp - Bookings essential**

STARTER

Roast springbok loin, cranberry & soy dressing,
fresh black berries

OR

Roast tomato & prawn soup, freshly baked bread

MAIN

Sousvide turkey breast ballotine, stuffed with
aged cheddar & almonds, wrapped in parma ham
truffle flavoured cream, parsley risotto

OR

Roast beef sirloin, red wine & rosemary jus,
buttermilk pampoenkoekies with cinnamon
honey, roast baby potatoes

OR

Norwegian salmon, beetroot tagliatelle, roast
beetroot, slow roast tomato, basil parsley &
macadamia pesto

DESSERT

Eggnog Crème brûlée, mixed berry compote

OR

Fruit cake, with chocolate custard, red velvet ice
cream

**Buy your own as we are still waiting on our
liquor license, standard kiddies menu
available.**

READERS RESTAURANT - 023 230 0087

**Friday & Saturday evenings: Traditional
Christmas menu
R350 pp - Bookings essential and limited
seating**

Glühwein to Start

Port and blue cheese pate with buttered mixed
nuts

Double roasted tomato soup with gin cream

Wreath of smoked salmon with horseradish
cream

Roast turkey and cranberry with feta Pies
Guinness glazed gammon loin with roasted
apples

Pecan nut and apricot stuffing

Pork Chipolatas, Roast potatoes

Sherry glazed baby onions - Seasonal vegetables

Christmas pudding Ice cream

Mince pie and mascarpone with coffee-

PADDAGANG RESTAURANT - 072 128 7356

Friday evening

**Traditional Christmas Dinner @ R190 pp
(kids R90 main & desert only) Bookings
essential**

Glass of Oudekloof hearty glühwein

STARTER

Smoked Mussel soup with garlic croutons

MAIN

Roast leg of lamb with mint jelly

Honey glazed gammon

Pumpkin fritters in caramel sauce

Festive vegetable medley

Roast potatoes, Rice & Gravy

PUDDING

Warm and sweet tipsy tart with cream or ice
cream

OR

Andrew's famous truffle

**OBIQUA CAFÉ @ DUIKERSDRIFT - 082 330
6980**

**Friday evening 5 course tasting menu @ R395
per person**

Golden Soup

Ginger, orange and nutmeg infused butternut
soup with a swirl of cream

Baked Cheese

Baked camembert with cranberry jelly,
Crispy bacon bits and micro green salad

Prawn Bon Bons

Lightly coated full of flavour prawn bon bons
accompanied by a Piquant Tomato dip

Beef Wellington

Tender beef fillet wrapped in mushroom duxelles
and chicken liver pate and baked in delicate puff
pastry with wilted spinach and truffle oil

OR

Festive Duck

Seared duck breast with orange olive oil mash,
seasonal roasted vegetables and a Port and
cranberry jus

OR

Mushroom Risotto

Creamy risotto with wild mushrooms, peas and
truffle oil

OR

Spiced Pears

Glühwein poached pears with an orange crème
anglaise

**SARONSBURG CELLAR - 023 230 0707 /
events@saronsberg.com**

**Christmas Feast Table at 13h00 on Sunday
prepared Marinda & Muriël catering @ R295
per person - bookings essential.**

TO START

Variety of homemade breads
Artisanal cheeses, jams & patés
Chunky beef shin & vegetable soup

MAINS BUFFET

Homemade chicken pie
Slow roasted oxtail pot
Crumbed pork loin cutlets
Carved rosemary infused leg of lamb
Served with a traditional gravy

Rice

Golden crispy potatoes
Pumpkin fritters
Sweet potato
Pan-fried vegetables
Winter green anola salad
Couscous with butternut, beetroot, rocket &
cream cheese salad

TO FINISH

Selection of sweets
