

CHRISTMAS DAY MENU

THREE COURSES 64.95

STARTERS

FESTIVE SOUP

CHICKEN GYOZA

Crispy Chicken Dumpling with Soya Sauce

GRILLED / FRIED HALLOUMI

Grilled halloumi with sweet pepper chutney, glaze & garnished with salad

GRILLED PRAWN

Tiger Prawn marinated in fresh lime, garlic, & parsley, served with garlic sauce & salad

CLASSIC PRAWN COCKTAIL

Cold cooked prawns served on bed of lettuce, avocado, tomato & cocktail sauce

MAINS

ROAST TURKEY / BEEF / LAMB
(with all trimmings & festive veggie)

SPICED RIBEYE

Spiced Ribeye Soaked (Marinated) on Mulled Wine

SALMON STEAK

Salmon steak with festive Veggie & side dish of choice.

Oversize BURGER

Homemade XXL size Angus beef patty with double bacon, Triple cheese & choice of sides

ANGUS SIRLON

Angus Sirlon Steak "ENTRECOTE "

VEGETARIAN PLATTER

Vegan steak, halloumi, spaghetti with assorted veggie

SLOW COOKED LAMB CHOPS

Marinated in fresh garlic, rosemary, olive oil & black peppercorns, slow cooked to perfection

SIDES

BAKED POTATO WITH SOUR CREAM

ROAST POTATO WITH THYME AND GARLIC

FRIES WITH RED SALT

DESSERTS

CHEESE CAKE

CHOCO-CHOCO-CHOCO

Chocolate fudge cake/ chocolate icecream/ waffles

MIXED ICE CREAM

CHRISTMAS PUDDING

STICKY PUDDING