

Christmas Day Lunch 2018

STARTER

Franschhoek salmon trout terrine with prawns, avocado, coriander, red onion and crème cheese with tomato concasse, lemon dressing and crispy wafer

MAIN COURSE

Sage roasted turkey or baby chicken with apricot glazed gammon served with traditional bread & herb stuffing, crispy roasted potatoes, beans with smoked pork lardons and pumpkin fritters, pan gravy and cranberry compote

DESSERT

Traditional warm Christmas pudding with eggnog ice cream and brandy sauce

R425 pp

Pude Werf.
RESTAURANT