



# Merry Christmas

Christmas Eve Dinner 2018

## STARTER

Ham hock terrine with homemade sweet mustard,  
pickled beetroot and toasted rye

## MAIN COURSE

Sage & butter-roasted baby chicken with creamy  
green beans and bacon, oven-roasted potatoes,  
cranberry jam and pan gravy

## DESSERT

Traditional warm Christmas pudding  
with eggnog ice cream and brandy sauce

R395 pp

*Oude Werf*  
RESTAURANT