

Let's Gather



Christmas Lunch

ARRIVAL SNACKS

Biltong, droëwors, potato crisps & roast nuts 🌰

FARM-BAKED BREADS, SPREADS & DIPS

Freshly baked roosterkoek 🍞, mini baguettes 🍞, Cocktail gluten-free loaves 🌾
Whipped salted butter 🧈, Olive oil & garlic dip, Hummus 🥙,
Chicken liver pâté 🍗, Basil pesto 🌿

COLD MEAT & FISH

Ox tongue, Salami, Cold smoked trout 🐟

SALADS & SIDES

Penne pasta salad, garden greens & ranch dressing 🌿🥗
Broccoli salad, bacon, feta, toasted seeds & mustard vinaigrette 🥗🥙
Caesar salad 🥗🌿
Honey glazed sweet potato 🍠
Slow cooked samp 🍲
Crispy fried potatoes, sea salt & rosemary

MAINS FROM THE FIRE

Grilled lamb chops, rosemary, garlic & lemon
BBQ spiced chicken
Hot smoked gammon, honey mustard dressing
Tiger prawns, garlic & lemon butter 🍤🧈
Roast bone marrow, parsley & caper salad

POTJIE

Slow cooked beef & potato potjie
Boschendal garden vegetable potjie

DESSERT

Christmas trifle jars 🍷🥥
Braaied baked Camembert, seasonal berry compote 🍷
Freshly baked koeksisters 🍞

Adults • R1200 | Kids under 12 • R600

Keep an eye out for allergen ingredients:

🥛 Dairy | 🌾 Gluten | 🥚 Eggs | 🌰 Tree Nuts | 🥜 Peanuts | 🌱 Soy | 🌿 Sesame

🐟 Fish | 🦞 Shellfish | 🌱 Vegan | 🌿 Vegetarian

Prepared in a facility that handles the above allergens.