

THE RESTAURANT

@



CHRISTMAS LUNCH MENU 25 DECEMBER 2009

STARTERS AND COLD SELECTION

Display of fresh Knysna Oysters with condiments and a pyramid of Cajun spiced Prawns
Marinated mussels with balsamic vinaigrette
Franschhoek Smoked Salmon Platters, capers and sesame seeds
Display of poached yellow tail, peppered mackerel, half crayfish tails, poached kingklip and smoked butterfish
Turkey display with imported and local cold meats
Hawaiian crabstick salad
Chinese smoked chicken salad
Paw-paw salad with goat's cheese
Tosaan Salad
Melon, watermelon and feta cheese salad
Sweet potato salad with tomato antibiotics

L'ERMITAGE SALAD BAR

Consist of the following:
Cucumber slices, pickled artichokes, tomato wedges, pineapple, onion rings, pepper slices, olives, feta cheese, egg,
bacon bites, parmesan cheese, coarse lettuce
All the above are served with house dressings and sauces

SOUP

Seafood Laksa with Condiments
Selection of Bread rolls and fresh homemade breads

ROAST

Turkey breast with cranberry jelly
Glazed Gammon with applesauce
Sirloin of beef with horseradish sauce
Duck a l'orange
Roasted potatoes, Yorkshire pudding and garlic baby potatoes

CASSEROLES AND VEGETABLES

Vietnamese Prawns and Chicken Curry
Lamb Knuckle slow roasted in red wine with cocktail onions and spices
Saffron basmati rice pilaf
Pan-fried Kingklip with herb crust
Medley of roasted vegetables with a hint of pesto
Eggplant melanzane rolled with Mozzarella cheese and Ratatouille vegetables

DESSERTS

Cassata
Profiteroles with sugar garnish
Christmas cake with brandy sauce
English trifle
Cherry cheesecake
Fruit pavlova

R295 per person / Kids under 12 half price