



**THE GRILL ROOM**  
**CHRISTMAS LUNCH CELEBRATION**

**25th DECEMBER 2023 - R 2 900 PER PERSON / R 1 900 PER CHILD UNDER 12**

**SEASON'S GREETINGS**

Christmas cocktail on arrival

**AMUSE BOUCHE**

Beatrice Royale, baked oysters, aged Cheddar mornay, flamed Mozambican prawns, charred lime

**PRE STARTER**

Pan seared salmon, crayfish and prawn ravioli, merlot gastrique, micro herb salad

**STARTER**

Peppered seared venison, sultana caper relish, crisp Parmesan, fennel and cumin salad,  
green pepper oil

**OR**

Artichoke walnut cigars, red pepper hummus, yellow split peas, flamed green tomato,  
lemon vinaigrette (V)

**PALATE CLEANSER**

Champagne and cherry sorbet

**MAIN COURSE PLATED**

Rolled turkey roulade, pork and sage sausage, chestnut and herb farce, bacon potato gratin,  
citrus and ginger sauce

**GUERIDON TROLLEY SERVICE**

Home smoked gammon, soya and honey glaze  
Wild garlic marinated leg of lamb with red wine and mint jus  
Wagyu roast beef, Yorkshire pudding, horseradish cream  
Bread sauce, traditional roasted potatoes, buttered brussels sprouts with crisp pancetta,  
honey tarragon glazed young carrots, roasted butternut spheres

**DESSERT**

Mini Christmas puddings, brandied crème anglaise, cinnamon and milk tart ice cream,  
red velvet macaron

**SOUTH AFRICAN MIDLANDS CHEESE PLATTER**

Chef's selection of three cheeses, homemade walnut bread, lavosh crackers, red onion marmalade,  
green fig preserve

**COFFEE AND PETITS FOURS**

Tea, coffee, glazed fruit mince pies, coconut covered lamingtons, raspberry macarons