







Christmas MENU

TO START

French onion soup with a traditional cheese crouton

SALAD AND ANTIPASTI

Smoked chicken with crunchy greens and caramelized orange, topped with red onion and pear compote

Traditional honey and brown sugar-glazed gammon

Deep-fried goat's cheese coated with fresh parmesan and breadcrumbs served on a bed of rocket with a cranberry coulis

Scandinavian-style smoked salmon with lemon, dill and juniper berries

Blue rock, camembert, brie, gouda and cheddar

SUSHI BAR

Artisanal homemade breads from the bakery

All your favourites, from christmas rolls to nigri

FROM THE CARVERY

Whole roast turkey with pork chipolatas, rosemary and parsley-infused homemade apricot and chestnut farce and cranberry sauce (P)
Roast leg of lamb with mint sauce
Cape malay chicken korma with sambals, cardamom-infused basmati rice and vegetable atchar
Oven baked salmon with beure blanc sauce (S)
Butternut, sweet potato, chick pea and red lentil goulash finished with coconut cream (V)
Roast potatoes, sweet potatoes, glazed carrots, brussel

AND TO END IT ALL OFF

sprouts, broccoli and cauliflower mornay V

Christmas pudding with brandy butter and custard (a)

Mince pies with clotted cream.

Triple chocolate mousse with raspberry sauce

Salted caramel mascarpone swirls

Christmas pavlova

Strawberries and cream

(a) Contains alcohol (b) May contain traces of nuts (c) Pork option (c) Contains seafood or shellfish (c) Vegetarian option (d) Vegan option

Booking is essential. To reserve a booking, please contact: T: +27 21 406 1911. e: restaurant@bwl.co.za



