

F L O R É A L

BRASSERIE AT MARIANNE

CHRISTMAS DAY 2017

R480 per adult and R200 per children under 12 years

Doors open 12pm with a bubbles reception

Lunch served a 1pm

Starter

Smoked salmon and crème fraiche mousse roulade served with crispy capers, sweet balsamic and a micro herb salad

Or

Smoked ham and biltong terrine served with our homemade piccalilli, Melba toast and wholegrain mustard dressing

Or

Lightly curried butternut squash soup with a coriander yoghurt and crispy croutons (v)

Please choose one of the following for main

Roast turkey, a bit of breast and leg

Honey and mustard roast gammon

18hr cooked boned leg of lamb

All served with, duck fat roast potatoes, carrots, beets, sprouts, pigs in blankets, cranberry sauce and finished with a sweet Marianne wine jus

Classic sweet buffet to include

Amarula trifle

Christmas pudding with brandy butter

Build your own Pavlovas

Cheese and biscuits

Closing at 5pm

50% deposit required with reservation