



SUNDAY WOOD – FIRED WINTER CARVERY BUFFET LUNCH

STARTERS

Old fashioned Barn whole wheat bread and butter.

Mildly spiced pumpkin soup.

Saldanha bay mussels steamed in white wine, parsley, garlic and cream.

MAIN COURSE

Roast prime rib of beef with horseradish sauce.

Stuffed roast chicken with cranberry jelly.

Duck fat roast potatoes / Yorkshire pudding / gravy.

Cauliflower cheese / glazed peas 'n carrots / roast butternut.

DESSERT

Steamed malva pudding with a Van der Hum custard.

Blueberry and apple crumble with lemon curd and fresh cream.

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R295 PER PERSON / KIDS u/12 R120