CLOS MALVERNE
STELLENBOSCH

Christmas Day Lunch

LUNCH SERVED 12:00-14:30

R750 per person

WELCOME DRINK & CHRISTMAS CRACKER

Clos Malverne Sauvignon Blanc Sparkling Brut

STARTER

CREAMY LEEK & POTATO SOUP

Garnished with crispy deep-fried onion

MAIN COURSE

TRADITIONAL SOUTH AFRICAN CHRISTMAS PLATE

Honey mustard glazed pork neck

Poached chicken & spinach roulade wrapped in bacon & drizzled with a sweet soy glaze

Succulent barbeque basted boerewors served with hassle back potatoes & tender stem baby broccoli

VEGETARIAN MAIN COURSE

HARISSA PAN-FRIED CAULIFLOWER STEAK

Served on homemade herbed gnocchi with a cream sauce & tender stem baby broccoli

VEGAN MAIN COURSE

HARISSA PAN-FRIED CAULIFLOWER STEAK

Served on homemade herbed gnocchi with a traditional Napolitano sauce & tender stem baby broccoli

DESSERT

CHRISTMAS CHEESCAKE

Lightly filled with cherries, mixed raisons, sultana's and nuts, served with homemade vanilla custard

Gratuity charge of 12.5 % will be added to the table for food & beverages.
Bookings required (no walk-in customers allowed on the day)