



Christmas Dinner

STARTER

Ploughman's Board

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Smoked Salmon mousse served on toasted Ciabatta

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Springbok Carpaccio on a mirco salad

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Savoury crepe filled with roasted vegetables

MAIN COURSE

SEAFOOD PLATTER

with Calamari, Creamy mussels and line fish served with seafood thermidor sauce and savoury rice

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CHORIZO & FETA STUFFED CHICKEN BREAST

with spinach & mushroom risotto topped with bacon

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HONEY MUSTARD PORK BELLY

with herbed mash & seasonal vegetables

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GRILLED BEEF FILLET

with potato dauphinois and honey glazed carrots

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VEGETABLE CANNELLONI

DESSERT

Red velvet cake with homemade ice cream

Christmas Trio Dessert

Cheese board

R350 pp

THIS MENU WILL BE AVAILABLE FROM
DATE 24 DEC 2017 - 30 DEC 2017

For bookings, please contact 041 503 8500 | singa@lionroars.com

