



HAZENDAL

ANNO 1699

*CHRISTMAS  
LUNCH*

Live entertainment on  
the werf





# MENU

R850  
per person

## ON ARRIVAL

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Hazendal MCC and  
gingerbread snowballs

## FIRST

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Russian black baguette, harvest  
garden focaccia, challah

Citrus infused butter smoked ox tongue,  
mixed spicy sausage slices in tomato sauce

Smoked salmon trout pickled mushrooms,  
cucumbers in sour cream and dill

Pickled beetroot  
and pickled onions

## SECOND

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*Served to the table family style for sharing*

Roast chicken with apple and bacon  
stuffing, crisp baby potatoes and sherry  
roasting sauce

Slow braised lamb plov (lamb ragout)  
saffron and dried prune risotto topped  
with deboned lamb shank and smoked  
cheese crumble

Russian *Solyanka* inspired seafood potjie,  
fennel flavoured soup base with  
shrimps, calamari, mussels, white fish and  
roast cherry tomatoes

Chilled lettuce and tomatoes with sour  
cream dressing, baked cabbage with roast  
onion cream

Old fashioned pumpkin fritters with  
cinnamon butter sauce

## THIRD

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*Served to the table family style for sharing*

Apple *sharlotka*, baked ginger custard  
White Russian panna cotta *pavlova*

## TAKE HOME GIFT

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Mini *Fabergé* egg



Vegetarian  
**MENU**

R850  
per person

**ON ARRIVAL**

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Hazendal MCC and  
gingerbread snowballs

**FIRST**

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Russian black baguette, harvest  
garden focaccia, challah

Citrus infused butter

Smoked aubergine pate

Mixed spicy beans and lentils  
in tomato sauce

Falafel balls with tahini dressing  
pickled mushrooms

Cucumbers in sour cream and dill

Marinated artichokes and pickled onions

**SECOND**

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*Served to the table family style for sharing*

Roast cauliflower with almond cream

Vegetarian plov, saffron and dried prune  
risotto topped with smoked cheese crumble

Roast beetroot, with red bell  
pepper and paprika

Fried goat cheese chilled lettuce and  
tomatoes with sour cream dressing

Old fashioned pumpkin fritters with  
cinnamon butter

**THIRD**

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*Served to the table family style for sharing*

Apple sharlotka, baked ginger custard  
White Russian panna cotta  
Pavlova ice cream kisses

**TAKE HOME GIFT**

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Mini *Fabergé* egg



Kids  
**MENU**

R550  
per child

**ON ARRIVAL**

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Festive mini milkshake and  
Christmas Amuki cookie

**MAIN**

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Roast lamb pie  
Coconut and almond chicken fingers  
Crispy roast potatoes  
Pumpkin fritters  
Cheesy cauliflower and broccoli bake

**DESSERT**

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Festive smores choc chip pan cookie,  
toasted marshmallows, caramel and  
vanilla ice cream

**TAKE HOME GIFT**

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Mini *Fabergé* egg