



Christmas Feast

MADE WITH LOVE

"From our hearts to your plate —
may every bite bring warmth, joy, and holiday cheer."

FAMILY STYLE CHRISTMAS LUNCH MENU

R 1250 PER PERSON | Kids under 12: R650

Start with a festive glass of Méthode Cap Classique, poured with Christmas joy.

HARVEST TABLE STARTERS

A shared spread of festive favourites

- Curated Cheeseboard Celebration
- Festive Truffle Medley
- Teriyaki Glazed Chicken Wings
- Turkey Medallions with Cranberry-Orange Glaze
- Maple-Chili Glazed Gammon Bites
- Caprese Rosette Skewers

PLATED MAIN COURSE

Choose your Christmas main from our trio of festive dishes

**Herb crusted lamb, served with hasselback potatoes,
chargrilled broccolini and a rich, glossy red wine jus.**

**Beef wellington served with burnt butter charred broccolini
and a smooth, aromatic garlic jus.**

**Bacon and fennel stuffed pork belly, served with hasselback potatoes,
charred buttered broccolini and a gently sweet & spicy apple sauce.**

CHRISTMAS DESSERTS

Choose your Christmas treat from the options below

Classic Christmas Cake with crème anglaise & festive trifle

Black Forest Gateau with trifle treat

12h00 – 16h00 | Limited seating – early booking & pre-payment recommended

BOOKINGS - cptconferences@lionroars.com / 021-300-0707