



Freedom Hill

RESTAURANT & WINERY

CHRISTMAS LUNCH

R250 pp

AMUSE GUILÉ

Tuna & Salmon sesame squares served over pickled cucumber and ginger; miso mayonnaise

STARTERS

Prawn tempura with avocado salad, plum and jalapeno dipping sauce

Liver pate with red onion marmalade and melba toast

Vegetarian option: Green apple, grape and walnut salad with tomato mayonnaise

MAINS

Duo of honey glazed gammon & roast leg of lamb with fondant potatoes,
fresh vegetables, spinach yorkies and a roasted garlic jus

Fresh fish served with asparagus, parsley and olive oil new potatoes with a red pepper dressing

Vegetarian option: Roasted red pepper stuffed with mediterranean cous cous
and feta, pesto and fresh vegetables

DESSERT

Vanilla panna cotta with vanilla and earl grey syrup

Mixed fresh berries with ice cream

Trio of sorbets