

SIMON'S

— GROOT CONSTANTIA —

Christmas SET MENU

GLASS OF BUBBLES ON ARRIVAL



TABLE SHARING

Olive tapenade, Basil Pesto, Tomato Pesto, Bacon Jam,
Hummus with artesian bread

STARTER OPTIONS

Mushroom and Peppadew Croquette with Lemon and Garlic aioli.

Lamb Croquette with Mint Tzatziki.

Siracha Prawn cocktail, finished off with a confit Prawn.

**Deep Fried Camembert, with roasted grapes, Honey and Thyme
drizzled with roasted Pecan nuts.**

Chicken liver pate infused with Beetroot, Orange and Sage.

Broccoli and Cauliflower soup with Gorgonzola cheese.

Hearty Lentil soup, with a meaty bone marrow.

(All mains will be served with selected festive sides)

MAIN OPTIONS

Pork belly – Cranberry sauce and Pomegranate seeds.

Lamb Cutlets – Minted fynbos dressing.

Beef Roast (Prime Rib) – Chargrilled (Traditional Gravy).

Salmon, Wasabi, sweet Garlic and Chili Soya.

24 Hour brined Chicken.

**Vegetarian Pumpkin Dish, Roasted caramelized pumpkin,
lentils, Hummus Paprika and Olive oil, roasted Beetroot,
Rocket, Tzatziki and roasted Granola.**

DESSERTS

Traditional Warm Malva pudding served with Home- Made
Custard

Self-sauce Chocolate pudding served with Ice cream.

**R 995 PER PERSON
KIDS HALF PRICE**

CALL US ON 021 794 114 OR EMAIL US AT INFO@SIMONS.CO.ZA

