



Zevenwacht
ANNO 1800

RESTAURANT



CHRISTMAS

LUNCH BUFFET IN ALFRESCO

HARVEST TABLE

Selection of homemade breads
Flavoured butters
Chicken liver pâté
Snoek pâté
Peppadew and cream cheese dip
A selection of local cheeses
Honey
Fresh fruits
Dukkha

MAIN COURSES

Roasted leg of lamb with rosemary and garlic jus
Chimichurri chicken thighs
Slow-roasted gammon with pineapple glaze and cherry jus
Dijon mustard and rosemary-marinated roasted beef sirloin served with red wine jus

SIDES

Orange and cinnamon-infused pumpkin fritters in a caramel sauce
Pan-fried green beans with cherry tomatoes, onions, and feta
Roasted potatoes infused with garlic and rosemary
Savory rice
Creamy polenta with parmesan and thyme
Oven-roasted baby carrots drizzled with honey, toasted almond flakes, and cranberries
Yorkshire puddings

DESSERT TABLE

Christmas pudding served with homemade custard
Decadent Black Forest trifle
White chocolate mousse, dark chocolate mousse, berry compote, and chocolate brownie pieces
Christmas mince pies

R895 PER PERSON

KIDS 3 TO 12 YEARS PAY HALF PRICE

For bookings email us at restaurant@zevenwacht.co.za or call 021 900 5700

Bookings need to be made by the 16th of December.

Prepayment is required to confirm your reservation

T & C's apply