



*Zevenwacht*  
ANNO 1899

RESTAURANT

# CHRISTMAS

## LUNCH MENU

### AMUSE BOUCHE

Tomato gazpacho

Sticky pork belly with oven-roasted apple and caramelized onions

### STARTERS

Baked camembert in a buttery puff pastry, fresh figs, drizzled with honey

Salmon tartare with avo and wasabi mousse, cucumber salsa, crispy potato crisps, and a soy vinaigrette dressing

Cauliflower arancini served with chimichurri, hummus, and crispy fried onions (vegan / vegetarian)

### MAIN COURSES

Beef fillet medallions served with butternut puree, potato fondant, caramelized onion petals, and salsa verde

Slow-roasted gammon with a pineapple glaze, served with bubble and squeak roasted cabbage, onions, leeks, garlic potato, honey-glazed baby carrots, and a cherry gravy

Turkey roulade stuffed with cranberries, leeks, and goat cheese, served with oak-smoked mash, pan-fried green beans, and a bourbon gravy

Mushroom and spinach Wellington served with butternut puree, fondant potato, and onion gravy (vegan / vegetarian)

### DESSERT

Christmas pudding served with homemade custard

Decadent Black Forest trifle

White chocolate mousse, dark chocolate mousse, berry compote, and chocolate brownie pieces

Our famous baked cheesecake

**R895 PER PERSON**

**KIDS 3 TO 12 YEARS PAY HALF PRICE**

For bookings email us at [restaurant@zevenwacht.co.za](mailto: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*