the place of smiles!

RIVERSTONE LODGE

CHRISTMAS LUNCH

R525 PER PERSON

R263 PER CHILD (6 – 12 YEARS OLD)

WELCOME DRINKS ON ARRIVAL

LUNCH WILL BE SERVED IN TWO VENUES

T&CS APPLY

BOOKINGS@ RIVERSTONELODGE.CO.ZA

011 668 3111

MENU

STARTERS

FRESHLY BAKED COCKTAIL ROLLS
Served with flavoured butters
CHICKEN LIVER PATE
AVO AND SALMON SALAD
Avo rolled with smoked salmon, ground pepper, olive oil & balsamic vinegar
CHEF SALADS
Lettuce, peppers, cucumber, olives, cocktail tomatoes, onion and feta cheese
CHICK PEA SALAD
Chick peas, glazed onions, herbs, dressing of fresh lemon & olive oil
BEETROOT SALAD
Beetroot, chutney, onions in balsamic vinegar
PHILO BASKETS FILLED WITH SPINACH, FETA AND MUSHROOM.
CREAMY GARLIC MUSSELS
Mussels prepared in a garlic butter sauce



MAINS

SEASONAL MIXED VEGETABLES
Fresh from the farm seasonal vegetables in olive oil & spices
CREAMED SPINACH
Fresh Spinach cooked in a white sauce and a pinch of nutmeg
ROASTED PUMPKIN
With a hint of orange and cinnamon
ROASTED GARLIC NEW POTATOES
New potatoes roasted with garlic and butter
SAVOURY RICE
Rice mixed with peppers, carrots, onions & green beans
VEGETARIAN LASAGNE
Lasagne sheets layered with seasonal mixed vegetables in a béchamel sauce and cheddar & mozzarella cheese
GRILLED WHOLE YELLOW TAIL
Yellowtail grilled with lemon butter & fish spice
PORTUGUESE GRILLED CHICKEN
Chicken pieces marinated in wine, garlic, spices & bay leaves
OXTAIL
Slow cooked oxtail prepared in a red wine and Napoletana sauce.
ROASTED WHOLE SIRLOIN ON THE CARVERY WITH CUTS OF MIXED VEGETABLES
Roasted with bay leaves, white wine, beef stock,crushed black pepper & rosemary,served with a marmalade sauce
ROASTED GAMMON ON THE CARVERY
Slow cooked gammon in a berry sauce, on roasted pineapple and cherries

DESSERT SELECTION TABLE

CHRISTMAS PUDDING SERVED WITH HOT CUSTARD
CHOCOLATE FOUNTAIN AND FRUIT KEBABS
CARROT CAKE, LEMMINGTONS & RED VELVET BITES
CHEF'S CHRISTMAS TRIFLE
ICE CREAM

