

BARRACUDAS
CHRISTMAS MENU

STATER

French Onion Soup served with a Goats cheese toast

Or

Prawn Cocktail with Marie Rose dressing served on a bed of Avocado and greens

MAIN COURSE

Slow Roasted Leg of Lamb

Lemon & Herb Roast Chicken

Pork Roll with Honey Mustard Glaze

(The above served with a crispy duck fat roast potato, seasonal vegetables & traditional gravy)

Or

Two Oceans Seafood Platter

Grilled line fish, 4 grilled prawns & deep-fried calamari rings served with seasonal vegetables and rice

DESSERT

Homemade Berry Pavlova

Individual summer pavlova served with a medley of mixed berries, ice cream & cream

Or

Amarula Malva Pudding served with Custard

R295 per person + 10 % gratuity