

arda |

Auberge Hollandaise
GUESTHOUSE
★★★★★

MENU 1



STARTERS

Smoked Chicken, Pineapple and chickpea salad
Seasonal Green Salad

MAIN COURSE

Rosemary flavoured beef topside with garlic jus
Chicken curried flavoured with traditional spices
Spinach Lasagne
Seasonal Vegetables
Basmatic Rice
Garlic and Herb Crushed New Potatoes

DESSERT

Christmas pudding with custard
Fresh fruit salad drizzled with passion fruit coulis

R 200 PER PERSON

arda |

Auberge Hollandaise
GUESTHOUSE
★★★★★

MENU 2



STARTERS

Greek Salad

Griddled vegetables and feta tabbouleh

MAIN COURSE

Lemon Butter Line Fish

Roast Turkey Wellington with Cranberry jelly

Beef Curry flavoured with traditional Spices

Mushroom and Lentile Penne Bolognese

Roasted buttered potatoes with crushed black pepper

Seasonal Vegetable

DESSERT

Chocolate and Mint Mousse

Christmas Pudding with vanilla bean custard

Earl Grey Infused Ice Cream

R 350 PER PERSON

anda |

Auberge Hollandaise
GUESTHOUSE
★★★★★

MENU 3



STARTERS

Seasonal green Salad

Caprese Salad

Prawn, dill and cucumber pasta Salad

MAIN COURSE

Thyme roasted leg of lamb

Soda battered line fish

Thai green chicken curry with jasmine rice

Dauphinoise potatoes

Seasonal vegetables

DESSERT

Christmas pudding with vanilla bean custard

Apple lattice pie

Chocolate and summer berry tart

R 460 PER PERSON

anda |

Auberge Hollandaise
GUESTHOUSE
★★★★★

MENU 4



BRAAI MENU

Creamy potato and chive Salad

Seasonal green Salad

Homemade bread rolls with flavoured butters

MAIN COURSE

Minuted steak

Boerewors

Chicken pieces

Spicy tomato chutney

Pap

DESSERT

Malva pudding with custard

R 250 PER PERSON