

CHRISTMAS MENU

LETABA

25 DECEMBER | 12PM - 3PM

STARTERS

Harvest Style

Selection of homemade breads

Served with biltong butter, smokey date and tomato jam with ground nut hummus

African grain salad served with tomato salsa

Smoked potato salad

Sweet and sour beetroot

Letaba green salad served with homemade dressings

Traditional Cape pickled fish

MAIN COURSE

Buffet

Pineapple and cherry glazed gammon

Fiery Mozambican grilled chicken

Slow cooked venison potjie

Charred aubergines, salsa verde and roasted almonds

Braaiied snoek with apricot and garlic glaze and coal roasted sweet potatoes

Traditional samp and beans

Boere beans

Honey and cinnamon roasted butternut

Sage butter roasted potatoes

DESSERT

Buffet

Christmas pudding puffs

White chocolate malva brownies with Amarula glaze

Passion fruit cheesecake cups

R425

PER ADULT | R175 FOR KIDS UNDER 12

BOOK BY 17TH DECEMBER

50% Deposit required for bookings

events@tindlovu.co.za OR 083 474 2517



Ts & Cs Apply