



NEW YEAR'S DAY BRAAI MENU

R595 per person

R250 per little corker aged 7 to 12 years old

Free for little corksers aged 6 or under (max. 2 per family)

ON THE BRAAI

Karoo leg of lamb on the spit

Traditional South African Boerewors

Lemon and garlic marinated Elgin chicken kebabs

Sustainable fish with caper butter (F) (M)

Corn on the cob with paprika butter (M) (V)

Baked potato with sour crème, garlic butter
and peppadew dip (M) (Sp) (Mu) (V)

ON THE SIDE

Garlic bread with parsley (G) (M) (V)

Tomato and onion braai-broodtjies (G) (M) (V)

Greek salad with local feta cheese (M) (Sp) (V)

Creamy sweetcorn and parsley potato salad (V)

Apple and mustard coleslaw (Mu) (V)

DESSERT

Selection of homemade ice-cream in a sugar cone
(M) (G) (V)

(C) Celery (CI) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish
(L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts
(P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian

MONT  ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD