

NEWMARK

Christmas Dinner

25 December 2025 | Plated Menu

STARTERS

Balsamic and honey-roasted beetroot, walnut, and goat's cheese salad

or

Slow-roasted onion soup topped with Camembert bruschetta

or

Grilled sweet chili and soya-marinated prawns served with avocado and wasabi mayonnaise

MAIN COURSE

Slow-roasted pork belly served with apple chutney, fondant sweet potato, glazed rainbow carrots, and pan-fried baby marrow

or

Slow-roasted deboned turkey thigh served with citrus gravy, roasted potatoes, and creamed spinach

or

Slow-braised beef cheeks served with mashed potatoes

10

Grilled springbok loin with green peppercorn sauce, roasted potatoes, glazed rainbow carrots, and pan-fried baby marrow

or

Mushroom, cauliflower, and chickpea Wellington served with wild mushroom jus

DESSERTS

Black Forest trifle

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Baked salted caramel cheesecake served with chocolate and salted peanut ice cream

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Ginger pudding served with ginger cookie crumbs and rum ice cream

or

Cheese board

