



SERVICE STATION

cafe. food store. catering

festive MENU

A festive menu to make your special Christmas dinner
or lunch easier.

Our last day for collection is Saturday, 23 December by 12pm.
Please try and place all orders by 16 December.



festive MENU

STARTERS

Chicken liver, brandy and thyme pâté (250ml tub)	R110
Smoked trout, cream cheese, dill and lemon pâté (250ml tub)	R130
Wholewheat loaf	R48
Sourdough	R69

MAINS

These tarts freeze very well for the holidays -

Roasted tomato, artichoke, basil & parmesan tart	R360
Smoked trout, dill & lemon parmesan tart	R390
Bacon, leek & feta tart	R390

Whole turkey with nectarine and mustard glaze on the side. R1 250
Essential stuffing – Celery, sage, onion, mushroom and bread stuffing
Bread-free stuffing extra R80
The turkey is uncooked and seasoned, ready for roasting with cooking instructions.

Whole cooked gammon with honey, maple mustard glaze	R900
Sweet wholegrain mustard sauce 250ml	R80

Minimum 6 servings

SIDES

All sides are for a minimum of 6 people

Roasted honey and fennel seed carrots with chickpeas	R45pp
Roasted beetroot, pumpkin seeds and leaves	R45pp
Green beans, broccoli, courgette ribbons, cranberry, baby spinach, flaked almonds & citrus mustard dressing	R45pp
Roasted butternut with feta, rocket & sesame seeds	R45pp
Red cabbage, cranberry, celery, walnut, carrot julienne & parsley	R45pp
Roasted potatoes and sweet potatoes with rosemary	R40pp

DESSERTS

Mixed berry and almond franjipane tart	R720
Torta caprese – almond and chocolate cake	R720
Chocolate walnut brownies	R40 each
Nectarine, berry, oat and walnut crumble	R500
Pavlova discs x 2 rounds with mini meringues to decorate	R250

Purchase some whipped cream, top with fresh peaches, nectarines, flaked almonds or berries on the day.