



## **Christmas Day Lunch 2011**

### **Atlantic Grill & Ballroom**

#### **Starters**

Raw Salad Bar-Cauliflower Florets, Broccoli Florets, Carrot Sticks, Cucumber Sticks, Red Onion, Asparagus, Mixed Bell Peppers, Egg Wedges, Croutons, Grated Parmesan with Caesar, Balsamic and Peppadew Dressings  
West Coast Oysters with Classic Mignonette, Cucumber Wasabi Jelly and Sauce Marie Rose  
Sweet Crab and Shrimps with Crispy Celery, Palm Hearts, Corn, Lemongrass and Dill Mayo  
House Cured Cape Salmon Gravavlax with Fennel, Radish and Apple Slaw  
Franschoek Hot Smoked Trout, Cucumber Pickle, Mustard Seed and Horseradish Vinaigrette  
Curried Chicken, Pineapple, Red Onion, Peppadew and Coriander Salad  
Jerk Spiced Beef with Roasted Sweet Potato, Bell Peppers and Watercress  
Smoked Duck and Orange with Spring Onion, Red Cabbage and Chinese Cabbage Slaw, Soy-Lime Vinaigrette and Sesame Seeds  
Roasted Aubergine, Roma Tomato, Basil and Buffalo Mozzarella with Balsamic Glaze and Toasted Pinenuts  
Roasted Butternut, Watercress, Herbed Goat's Cheese with Rocket Pesto and Toasted Pumpkin Seeds

#### **Soup**

Smoked Tomato Soup with Dill Cream and Basil Croutons  
Bakers Basket of Butternut-Pumpkin Seed Bread, Dill sour cream Bread, Sugared mini Brioche rolls, smoked Mozzarella Ciabatta, Blue Cheese and Red Onion Panini, Assorted Cocktail rolls

#### **Charcuterie**

Hunter's Ham, Bacon and Mushroom Pate with Crispy Melba Toast, Smoked Butterfish Terrine with Fresh Lemon and Fennel, Sliced Merguez Sausage, Parma Ham, Caper berries, Sundried Tomato Pesto, Wholegrain Mustard and Caramelised Onions, Cheese Straws and Grissini Sticks

#### **Mains**

##### **Carvery**

Traditional Prime Rib with Creamy Peppercorn Sauce and Onion Gravy  
Traditional Roast Turkey with Cranberry, Sage and Celery Stuffing  
House smoked Kassler Loin with Piquant Peppadew and Apple Chutney  
Slow Roasted Lamb Shoulder with Lemon-Rosemary Bread Sauce  
Slow Roasted Herbed Baby Chickens on Creamy Orzo Pasta with Wild mushrooms  
Grilled Norwegian Salmon with Artichokes, Fennel, Preserved Lemon and Flat Leaf Parsley  
Citrus Poached Linefish with Edamame and Asparagus



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**Vegetables**

Carrot and Thyme Cream Crumble  
Fine Beans with Toasted Almonds, Sunblushed Tomatoes and Roasted Garlic  
Parsnips with Maple Syrup and Black Pepper  
Potato and Celeriac Dauphinoise  
Sour Cream and Chive Potato Duchesse  
Braised Endive with Pear and Blue Cheese Gratin  
Pumpkin Spaetzle with Sage Beurre Noisette and Parmesan  
Tomato and Rosemary Butterbeans with Grilled Baby Marrows  
Fragrant Basmati and Wild Rice with Fresh Herbs

**Desserts**

Warm Christmas Puddings and Brandy Custard  
Traditional Christmas Fruit and Nut Cake  
Double Chocolate Chip Pecan Pie  
Mandarin and Cranberry Trifle  
Italian Cranberry and Pistachio Panetone  
Sugar Spiced Stollen  
Dark Chocolate Cherry Triangles  
Refreshing Fruit Salad in Light Ginger Syrup  
Strawberry Compote topped Cheese Cake  
Mini Mince Pies  
Gingerbread Men  
Almond Biscuits  
Chocolate Hazelnut Fudge  
Lime Marshmallows

R495.00 pp