

# SUN CITY HOTEL CHRISTMAS DINNER MENU 2024

## **STARTERS & SALADS**

Sun terrace house salad leaves, crudités, pickles, salad dressing

Butternut and curry leaf soup with coconut cream and herbed croutons

Charcuterie platter with a selection of locally produced charcuterie, olive & caper salsa, and house made chicken liver parfait, pickles, served with a selection of homemade bread

Baby beetroot, poached pear, arugula, pickled carrot, crumbled feta cheese, honey and walnut

Tomato & bocconcini mozzarella, sweet tomato, lemon, olive oil and basil served with balsamic dressed rocket

In-house smoked shredded chicken, red cabbage, carrot, roasted baby onion, pickled cucumber, broccoli florets, Sesame, ginger, spring onion, with a minty sesame and soya dressing

Roasted butternut, quinoa, sunflower seeds, sesame, cashew nuts, berries, raisins, apple, parsley, spring onions, sprouts

## **SUSHI AND SASHIMI STATION**

Maki roll

California roll

Nigiri

Fashion sandwich

Hand roll

Wasabi, pickled ginger, soya sauce

## **BREAD STATION**

Artisan breads, bread sticks, signature rolls and spreads

## **OFF THE CHEFS' CARVERY**

Apricot glazed pork leg on the bone, spicy granny smith apple relish

Roast leg of Karoo lamb, thyme and garlic butter

Beef tenderloin, Khoisan sea salt, red wine jus, creamed horseradish

Yorkshire pudding

## **WOK VERSUS STIR-FRY ACTION STATION**

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Mongolian beef and broccoli

Thai chicken and ginger

Vegetable Chow Mein

Jasmine rice, fried egg rice, egg noodles, vermicelli, soy, sesame oil

## **HOT ENTREE**

Thai chicken curry, coconut cream and aromatic cape spices

Turkey roulade, spinach and sundried tomato stuffing, cranberry jelly

Linefish A-la-Chef Mose, red pepper and olive crust, lime caper cream

French onion and wild mushroom risotto, confit tomato, basil pesto, parmesan

Jasmine rice infused with cinnamon and star anise

Broccoli and cauliflower florets au gratin

Steamed Mélange vegetables, Rio Largo olive oil

Roasted fingerling potatoes, paprika butter

## **SWEET DECADENTS**

Tiramisu with chiffon sponge, Guatemala coffee cream, cocoa

Exotic fruit tartlets, sticky glaze

Strawberry Pavlova, mint and tropical fruits

Amarula and white chocolate crème brûlée, burnt sugar topping

Assorted macaroons, buttercream filling

'Bûche de Noël' Dark chocolate Yule log

Legendary chocolate torte, ganache

Sweet puff pastry mince pie swirls, maple glaze

Mixed berry layered Chantilly cream trifle

Chef Tembisa's creation cake of the day

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Velvety red velvet gateau with cream cheese frosting

Traditional Christmas pudding with cinnamon custard