

Christmas Dinner Menu

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
- Spreads



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OFF THE CHEFS' CARVERY

- Apricot glazed pork leg, spicy granny smith apple relish
- Roast leg of Karoo lamb, thyme and garlic butter
- Beef tenderloin, Khoisan sea salt, red wine jus, creamed horseradish
- Deboned Turkey
- Yorkshire pudding

WOK VERSUS STIR-FRY ACTION STATION

- 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
- Velvety red velvet gateau with cream cheese frosting
- Traditional Christmas pudding with cinnamon custard

