



# CHRISTMAS LUNCH

## Menu

### CHRISTMAS NIBBLE SECTION

- Apple, walnut, cranberry and blue cheese crunch salad
  - Deviled egg and avocado pasta salad
- Mushroom, peppadew and cream cheese Vol-au-vents
  - Pickled Beef tongue with homemade sweet mustard
- Roasted black grapes and whipped feta cheese on crostini
  - Black mushroom stuffed with bread, chicken sausage, ricotta and parsley
- Seared polenta cake topped with tomato chutney and crab salad
  - Salmon kofta presse with pickled ginger and dill
  - Pastrami stuffed chive crema and watermelon skewer
    - Charcuterie and fromage Lazy Susan
- French onion flat bread, spinach and feta quick bread, charcoal ciabatta mini loaf, corn bread with spring onion, creamed butter, garlic and thyme butter, roasted chili oil and maple and balsamic reduction

### CARVING STATION

- Lemon and salmon Au Papillote
- Whole turkey roast with sage and celery stuffing
- Slow cooked beef short rib with Maraschino cherry glaze

### HOT BUFFET

- Classic chicken parmesan baked in Napolitan Sweetcorn and cheddar stuffed squash
- Lemon, bay leaf and black pepper lamb riblets
  - Twice baked potato casserole
- Beef and mushroom ragout pappardelle
- Prawn and Boerenkaas Thermidor
  - Wild rice and cider cranberry pilaf
- Tender stem broccoli, Brussel Sprout and cherry tomato sauté with soy, ginger and maple reduction
- Halloumi and pomegranate baked gnocchi
  - Gingerbread houses



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## *Dessert*

### LIVE STATION

- Deep fried Oreo with choice of vanilla ice cream, Chantilly cream or butterscotch sauce
- Christmas shaped flap jacks with your choice of blue berries, raspberry, white or dark chocolate, marshmallow, smarties or jelly tots
  - Candy floss

### **CAKE CORNER (ALL CAKES ON CAKE TURN TABLES SLICED BY THE CHEF SERVED WITH TEA OR COFFEE)**

- Death by chocolate
- Black forest
- Red velvet
- Rainbow layer
- Bar one
- Carrot and pecan

### SWEET TREATS

- White, green, and red cacao glazed cake pops
- Strawberry Russian Tail with mellow hat
  - Mini trifle verrine
- Chocolate Malva pudding and sticky toffee sauce
  - Gingerbread houses