



CHRISTMAS MENU

AT THE PALACE

R1200 per person

COLD STARTER SECTION

Salads

Homemade Breads, Rolls and Bread Sticks, Greek Romaine Lettuce Wedges, Chicken Caesar Salad in Parmesan Wheel, Caprese Salad with Buffalo Mozzarella, Roasted Cherry Tomatoes, Fish Sauce and Honey Vinaigrette, Watercress and Herb Croutons

Cheese Bar

Edible soil, Preserves, Watermelon and Fig, Homemade Compote, Onion Marmalade, Chili and Pineapple, Grapes, Figs, Homemade Crackers

Charcuterie

Gammon, Parma Ham, Prosciutto, Mustards, Pickles

Ceviche and Tartare Station

Fresh Tuna, Shrimp, Capers, Red Onion, Soy Sauce, Honey Lime Dressing, Chili Coconut Milk, Coriander, Pickled Ginger, Tortilla Chips, Fresh Avocado, Roma Tomatoes, Pickled Jalapeno, Cucumber

Oyster Station

Tomato Salsa, Lemons and Pickles

LIVE SEAFOOD STATIONS

Grilled Prawns served with Lemon Aioli and Peri-Peri, Steamed White Wine West Coast Mussels
Combination of Roasted Whole Norwegian Salmon and Freshly Caught Seabass served with Dill Beurre Blanc Sauce, Honey Mustard Dressing and Lemons

CARVERY

Whole Roasted Beef Leg marinated with Tarragon, Mustard and Garlic, Horseradish and Mustards served with Yorkshire Pudding and Gravy, Quinoa-Stuffed Deboned Turkey with Charred Sweet Corn and Chasseur Sauce

ON THE SPIT

Masala-Rubbed Whole Lamb served with Thyme Hasselback Potatoes and Cumin Jus
Suckling Pig brushed with a Lychee, Pineapple and Sage Fusion with Baby Roasted Beets and Apple Sauce

Sides

Braised Savoury Pilaf Rice
Poached Baby Carrots and Fennel Bulb in Emulsion Water
Charred Brussel Sprouts served with Chestnuts and Wild Garlic
Blanched Seasonal Vegetables, Roasted Butternut and Sweet Potato Dauphinoise, Individual Eggplant Lasagna
Stuffed Gem Squash with Minted Peas and Asparagus

DESSERT

Baked Alaska, Croquembouche, Macaron Tower
Christmas Stollen, Eggnog, Ginger Cookies
Chocolate Bon Bons / Truffles
Panettone, Christmas Cake Pops
Christmas Cupcakes, Mince Pies
Chocolate Logs, Amarula Mousse
Macaron and Strawberry Garden

