



Christmas

DAY MENU

R585pp

Begin

Chilled Prawns, Cocktail Sauce, Lime Cheeks

Charcuterie and Cheese Station

Salami, pastrami, chicken pastrami, cheddar, brie with honey, cremalat gorgonzola, paprika smoked goat's cheese, chutney and condiments

Smoked and Cured Fish Station

Smoked salmon, herb smoked mackerel, pickled fish, apricot glazed snoek, dressings and condiments

Roasted Pumpkin & Goat Cheese Crumble Salad, Orange Vinaigrette

Christmas slaw

Pickled Pear, Blue Cheese & Walnut Salad, Chive Dressing

Southern Style Sweet Potato Salad, Avocado, Corn & Chive Crema

Caprese Salad, Basil Pesto

Build Your Own Salad Bar

3 dressings, two types of leaves, tomato, cucumber, feta, red pepper, yellow pepper, celery, grated carrots, croutons, bacon bits, cheddar cheese, toasted pumpkin seeds, toasted sunflower seeds, roasted cashew, pickled beetroot, sweet corn, pickled baby vegetables

Freshly Baked Breads

Hummus, taramasalata, biltong cream cheese, flavour butter, extra virgin olive oil

Carving Station

Sage and Lemon Brined Roasted Turkey

Stuffing, Bacon Wrapped Chipolatas, Pan roast Gravy

Beef Forerib Roast

Roasted marrow, red wine jus

Twice Baked Gammon

Wholegrain mustard and honey glazed, glaze cherries and charred pineapple

Feast

Thai Coconut Kingklip

With braised bok choy, sugar snaps and broccoli

Chermoula Lamb Ribs

Tahini and fresh mint sauce

Red Wine & Garlic-Braised Oxtail

Blackened baby onions and baby carrots

Roasted Root Vegetables

Duck-fat roasted potatoes

Orange & Maple-Roasted Butternut Squash with Feta Gremolata

Spinach & Feta Bake

Saffron Rice

Finish

Dark Chocolate & Pear Tart with Blue Cheese Crumb

Mini Amarula & Coffee Fruit Cake

Gingerbread Cheesecake with Salted Caramel

Stuffed Profiteroles with Chocolate Cauce

Raspberry Lamington Trifle

Apple & Cherry Nut Butter Crumble with Pouring Cream

Banana & Chocolate-Stuffed Malva Pudding with Crème Anglaise

Christmas Yule Log

Christmas Stollen

Tropical Fruit Platters