

# CELEBRATE THE GOOD TIMES MAKE A MEAL OF IT!

*tatso.*  
THE BUFFET

## TATSO. THE BUFFET YEAR-END MENU CONTINUED

Available from 15 November-24 December (Excluding Thursday nights)

### MAINS

Roast

Stuffed and rolled lamb shoulder

Sous vide and roasted turkey breast and rolled leg –

Apricot and macadamia nut stuffing with pigs in blankets

Roast potatoes and braised red cabbage

Protein 1

Peri-peri chicken

Spicy rice, green beans and red onions

Protein 2

Braised beef short ribs

Roasted root vegetables and potato gratin

Protein 3

Mexican chicken stew

Pap, roasted pumpkin and butternut

Protein 4

Baked hake and prawn pie

Green vegetables

Vegetarian – Vegetable paella

Action Station

Honey glazed ham with caramelised pineapple, pickled cherries and three mustards

### DESSERT

Tatso sherry trifle

Milk tart with cinnamon

Mini salted caramel cheesecake

Egg nog panna cotta with streusel topping

Mince pies

Build your own Eton mess

Amarula bread and butter pudding with custard

Assorted Christmas cookies

Waffle station with toppings and sauces

*Sun*  
Time Square

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### SALADS

Salad 1

Winter slaw with candied pecan nuts

Salad 2

Goat's cheese and pear salad with vinaigrette

Salad 3

New potato salad

Salad 4

Pomegranate, pepper and feta couscous

Salad 5

Nicoise salad

Salad 6

Deli pasta salad

Build Your Own Salad Bar

Three 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 cashews, pickled beetroot, radish, sweet corn and pickled baby vegetables

### STARTERS

Starter 1

Sticky bourbon chicken wings

Starter 2

Bhaji bites with coriander and tamarind yoghurt

Starter 3

Mini quiches

Starter 4

Salmon pâté with toasts

Starter 5

Dipping bar – Hummus, Taramasalata, biltong and cream cheese, tzatziki

Artisanal bread station, flavoured butters, balsamic and olive oil

International and local cheese board – Brie, cheddar and gorgonzola

Charcuterie boards – Gypsy ham, mortadella, prosciutto, pastrami and chicken pastrami

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