



# Celebrating New Year

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## **SEAFOOD TAPAS**

Naked oysters with condiments

Salt crust baked whole salmon served with dill potato latkes and Romesco

Skewered marinated prawn tails, mango chimichurri

Sushi "poke bowl" – Tuna and sesame sashimi, crisp vegetables, Vietnamese cucumber pickle

Spanspek margarita shooter, smoked snoek, pico de gallo

## **DIM SUM BAR**

Selection of steamed dim sum and fresh oysters with pickled chilli, sweet chilli and soy sauce and scallion

Raw superfood Salad Bar

Health bread, Peanut sauce, pesto and seeds

## **FINGER BITES**

Moroccan pulled Lamb and date jalousie

Smoked chicken, cheese and mushroom croquettes

BBQ pork belly

Vetkoek, vegetable and lentil chakalaka, ricotta



## **BUFFET**

Beef fillet wellington with bordelaise sauce

Chargrilled lamb cutlets with chermoula

Angry chicken curry

Salmon tornado with vermouth infused hollandaise

Tomato pesto and spinach en croute topped with mushroom steak and ricotta.

Garlic and herb rissole potato

Seasonal roasted vegetables

Savoury rice

## **DESSERT BAR**

Selection of chocolate and sugar coated candy and homemade sweets

Verrines – strawberry panna cotta, mango and coconut

Jaffa cream pie

Red velvet cheese cake with mirror glaze

Choux craqueline with crème brûlé

Apricot and almond financier with meringue

Cheese board with biscuits and preserves

**R 895** PER PERSON

**R 445** PER CHILD BETWEEN 6 AND 11 YEARS