



# Celebrating Christmas

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## **FRUIT DE MER**

Oysters natural

Steamed prawns

Cold smoked mussels

Sauce *diable*, sriracha mayonnaise, *gribiche*, tabasco and shallot vinaigrette

## **FESTIVE TACO BAR**

Taco shells with shredded cabbage, *pico de gallo*, guacamole, jalapeno crème fraiche, cheese, grilled corn cajun spiced turkey and shredded beef

## **FARM TO TABLE**

Selection of lettuce and peppery leaves

Dressings - Caesar, honey mustard, anch, olive oil and aged balsamic

Rosemary and garlic marinated feta,

Chilli and citrus marinated olives

Garlic marinated mushrooms

Grilled peppers

Cherry tomato, cucumber and red onion

Cabbage slaw with crisp turkey bacon, spiced pecans and ranch dressing

Cajun fried potato with jalapeno mayo, pimento *sofrito* and chives

## **FINGER BITES**

Freshly baked Artisan bread

Pulled gammon and fruit mince doughnut

Sticky BBQ'd sout ribbetjies and Buffalo wings

Crisp fried calamari

Festive savory pinwheels – tomato, spinach, feta and garlic



## **SOUP**

Butternut and pear *vichysoisse* with mint

## **CARVERY**

Roast beef with sauce diane

Orange and star anise glazed kassler loin with homemade apple sauce

## **HOT BUFFET**

Roasted turkey roulade with sage and onion stuffing, cranberry jus

Madras lamb curry with poppadum and sambal

Battered fish goujons

Gnocchi caponata

Roasted pumpkin glazed in aromatic spices, honey and verjuice

Baked cauliflower with dijon mustard and sauce mornay

Potatoes roasted in duck fat

Curry leaf rice

## **SANTA'S SWEETIE CARNIVAL**

An array of homemade sweets and candy

Christmas cake pops

Hidden centre black forest cup cakes

Christmas pudding with warm brandy custard and chantilly cream

Sherry trifle verrine

Petit chocolate yule tide log with maraschino cherry

Berry crème brule

Panettone bread and butter pudding, burnt meringue, egg nog anglaise

Traditional mince pies

Cheese board with biscuits and preserves

**R 675** PER PERSON

**R 295** PER CHILD BETWEEN 6 & 11 YEARS