

Doors open at 12h30

# Celebrating Christmas

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## **SEAFOOD**

Poke bar: Sushi “poke bowls” – Tuna sashimi and sesame, Tempura mussel and teriyaki grilled pineapple (V)

Oyster’s au natural

Skewered marinated prawn tails in lemongrass and chilli vinaigrette

Seaweed and salt cured salmon, smoked olive oil

## **FARM TO TABLE**

Selection of salad leaves & Dressings

Rosemary and garlic marinated feta

Chilli and citrus marinated olives

Cherry tomato, cucumber, red onion, seed and garlic sprinkles

Harissa grilled vegetables with wild rocket and pecorino

Cabbage slaw with crisp turkey bacon, spiced pecans mulled apple vinaigrette

Potato salad in honey mustard mayonnaise with gherkins, red onion and polonaise

Coronation pasta and chicken salad with spring onion, cranberry and celery

## **FINGER BITES**

Home baked farm bread with chicken liver parfait, snoek pate, apricot jam and grated cheddar

Corned beef and tongue with sweet mustard and horseradish

Sticky plum glazed lamb riblets

Chicken, cheese and mushroom croquettes

Beetroot devilled eggs



## **HOT BUFFET**

Roasted turkey roulade with feta, spinach and chilli, lime and garlic cream

Lamb curry with poppadum and sambal

Cajun fried fish fritters, taco sauce

Wok fried greens with chilli pumpkin seeds

Cinnamon and honey roasted butternut and pear

Baked cauliflower with Dijon mustard and cheese Mornay

Paprika roasted potatoes

Tuscan tomato soup

Savoury rice

## **CARVERY**

Roast beef, peppercorn jus, and mini Yorkshire buns

Roast maple glazed gammon, apple sauce

## **CANDY CRUSH SWEETIE BAR**

Christmas cake pops

Selection of chocolate and sugar coated candy and homemade sweets

Festive verrine - Sherry trifle and egg nog and malva

Apple and nut baklava with cinnamon syrup

Individual Christmas pudding with warm brandy custard and Chantilly cream

Traditional mince pies

Chocolate yule tide presents with white chocolate mirror glaze

Choux craqueline with crème brûlée

Cream horns with Eton mess

Cheese board with biscuits and preserves

**R 695** PER PERSON

**R 345** PER CHILD BETWEEN 6 AND 11 YEARS