

## MENU

### NEW YEAR'S EVE GALA BUFFET | BALLROOM

#### INTERNATIONAL MENU

Selection of artisan breads and rolls, bruschetta, grissini, Kichel and olive flat breads, smoked salmon, chopped herring and chopped liver

Smoked salmon and Gravadlax station  
with accompaniments,

potato blinis, melba toast, bagels

potato latkes and sour cream, pickled fennel

Tuna carpaccio with a celeriac remoulade

Beef tataki with crispy fried onion and garlic

Pastrami, chopped herring served with prawn and  
avocado cocktail

Marinated Rosa tomatoes with bocconcini and basil  
Sushi selection

Grilled vegetable selection with mint, yoghurt and toasted  
sesame seeds, potato and lamb Pierogi

Duck boa buns, spring onions, sprouts and cucumber

Caesar salad station served with condiments

Poke station with salmon, prawns, coconut, crispy fried  
onions, cobb salad, tabbouleh salad

#### SALAD STATION

Greens with a selection of tomato, cucumber, onion,  
peppers, carrots, mushroom, celery, croutons, feta, olives,  
mustard vinaigrette, blue cheese dressing,  
anchovy dressing and a lemon and herb dressing

#### RAMEN STATION

#### HOT BUFFET SELECTION

Kung-pao-chicken, lamb breyani, beef daube  
grilled medallions of kingklip with a lemon caper sauce  
brinjal and baby marrow bake with tomato and  
parmesan, steamed basmati rice, roasted new potatoes,  
cauliflower and broccoli Mornay, glazed carrots

Brisket with mustard

Roast leg of lamb with mint jelly

#### DESSERT SELECTION

Baked chocolate tart, white chocolate & strawberry  
roulade, key lime pie, pecan nut tart  
Crème brûlée, berry panna cotta verrine, eclairs, sliced  
fruit, baked raspberry cheese cake

#### CHEESE SELECTION

#### COFFEE AND TEA