

MENU

CHRISTMAS DAY LUNCH BUFFET | BALLROOM

COLD STARTER BUFFET

Selection of artisan breads and rolls, bruschetta, grissini and olive flat breads, salmon, chicken liver and mushroom pate and country style terrine

MEZZE SELECTION

Roast marinated vegetables, falafel, grilled halloumi, dolmades, grilled artichokes, hummus, beetroot tzatziki, spiced olives, feta cheese, pickled octopus, grilled calamari, pita breads, kibbeh, pepper dews, flat breads, slow roast tomatoes, tabbouleh, baba ghanoush, olive tapenade, cashew cheese, pickled dill cucumbers, carrot sticks, celery sticks, guacamole and tzatziki

SEAFOOD STATION

Peppered hot smoked salmon, cold smoked salmon, marinated mussel salad, prawn Ritz, tuna tataki, Kingklip and coriander salad with curry dressing, oysters with traditional accompaniments and a sushi selection

COLD MEAT STATION

Shaved gammon with pineapple and red pepper relish, tongue with slaphakskeentjies, duck breast with a chili coffee sauce, fynbos cured springbok with brinjal chutney, smoked lamb rump with a salted pickled cucumber salad, beef carpaccio with aioli, tikka chicken with lemon atchar, lachsschinken with capers and fried onion, carved corned beef with sweet mustard and pickles

SALAD STATION

Caprese salad, summer succotash salad, white bean and green olive salad with anchovy and parsley, roast pear and walnut Waldorf, cobb salad, chickpea and butternut with toasted almonds and cranberries, cucumber and feta with pickled red onion, sweet potato and nectarine salad with rocket and toasted pumpkin seeds, Caesar salad and Greek salad station

HOT BUFFET

Carvery: roast beef sirloin and Yorkshire pudding, roast leg of lamb with chutneys, stuffed turkey roulade, roast turkey, turkey chipolatas wrapped in bacon, cranberry sauce, chicken tagine with olives and apricot, Indian lamb curry, atchar, chutneys, rotis, poppadum's, samosas, pan fried Kingklip with tarragon butter sauce, roasted pumpkin and cinnamon pie, Moroccan spiced couscous with nuts and seeds, cauliflower and broccoli Mornay parsley buttered vegetables, ruffled roast potatoes and basmati rice

DESSERT BUFFET

Spiced orange chocolate tart, salted caramel chocolate fudge cake, sliced raspberry cheesecake squares, strawberry trifle verrine, lemon & lime tartlets, individual stuffed berry Pavlovas, crème brûlée, mini apple and cinnamon pies, passion fruit and white chocolate Yule log, Christmas pudding with vanilla custard, Anglaise, Chantilly cream, brandy sauce, custard mince pies, Christmas biscuits, sweet selection

LOCAL CHEESES WITH CRACKERS AND PRESERVES