



# **LET'S GET FESTIVE!**

FESTIVE PROGRAM AND MENUS  
2019



BELMOND  
**MOUNT NELSON HOTEL**  
CAPE TOWN

**WE ARE DELIGHTED THAT YOU ARE CONSIDERING  
BELMOND MOUNT NELSON HOTEL FOR YOUR  
FESTIVE CELEBRATION.**

You will find yourself spoilt for choice with our marvellous variety of dishes, served in our beautiful Ballroom, the timeless Lord Nelson Restaurant, as well as our sun splashed Oasis restaurant.

The menus offer something for everyone, from cured meats to smoked fish, pumpkin ravioli to springbok loin, oysters to turkey, Yorkshire pudding to Indian curry... whatever occasion you are celebrating this Festive Season, we hope you will be inspired to celebrate it with us.

**CHRISTMAS EVE DINNER | 24TH DECEMBER AT 19:00**

LORD NELSON RESTAURANT / R2 150 PER GUEST

DRESS: SMART

Entertainment by pianist Maureen Malan

*Regret no guests younger than 11*

**CHRISTMAS EVE FAMILY HARVEST TABLE**

**24TH DECEMBER AT 19:00**

OASIS BISTRO / R1 430 PER ADULT / R820 PER CHILD

**CHRISTMAS DAY LUNCH | 25TH DECEMBER AT 12:30**

LORD NELSON RESTAURANT / R2 150 PER ADULT / DRESS: SMART

Entertainment by resident pianist Henry Dike

*Regret no guests younger than 11*

**CHRISTMAS DAY LUNCH BUFFET | 25TH DECEMBER AT 12:30**

BALLROOM / R 1 560 PER ADULT / R 720 PER CHILD

Entertainment by the 5 piece Moonshine band

**CHRISTMAS DAY LUNCH BUFFET | 25TH DECEMBER AT 12:30**

OASIS BISTRO / R 1 320 PER ADULT / R 720 PER CHILD

Entertainment by a live jazz trio

*Casual event for hotel residents only*

**CHRISTMAS DINNER | 25TH DECEMBER AT 19:00**

LORD NELSON RESTAURANT / R1 150 PER ADULT / DRESS: SMART

Entertainment by resident pianist Henry Dike

*Regret no guests younger than 11*

**NEW YEAR'S EVE GALA BUFFET | 31ST DECEMBER AT 19:30**

BALLROOM / R2 150 PER ADULT / R760 PER CHILD

Entertainment by 5 piece band Sound Image

**NEW YEAR'S EVE GALA DINNER | 31ST DECEMBER AT 19:30**

LORD NELSON RESTAURANT R4 550 PER ADULT | DRESS: SMART

*Regret no guests younger than 11*

Reservations:

[restaurantreservations.mnh@belmond.com](mailto:restaurantreservations.mnh@belmond.com)

+27 (0) 021 483 1948

**MENU**  
CHRISTMAS EVE DINNER  
AT LORD NELSON RESTAURANT

AMUSE

Cauliflower and curry leaf custard, nut and seed tuile,  
smoked cauliflower purée

COUNTRY TERRINE

with guinea fowl, pork confit duck legs, pistachio nuts,  
green peppercorns, port jelly

or

TUNA TARTARE

avocado, sesame rice cracker, turnips, seaweed,  
miso cured egg yolk

or

HEIRLOOM TOMATO AND BURRATA SALAD

fried artichokes, olive paste, caper dressing

or

PRAWN BISQUE

brandy and fennel espuma, prawn oil

DEBONED LAMB SADDLE

bacon and potato bake, peas, baby spinach, parsley sauce

or

TURKEY ESCALOPE

celeriac purée, melange vegetables, confit leg and  
thigh dauphine

or

PAN FRIED NORWEGIAN SALMON

beluga lentil salad, sauce vierge, asparagus, green sorrel  
and lemon emulsion

or

GRILLED MUSHROOM "STEAK"

crushed sweet potato, quinoa, butternut fondant

CHRISTMAS PUDDING

five spice ice cream, warm cherry compote, brandy syrup

or

CARAMEL AND WHISKEY

whiskey crème, dark chocolate pecan nut caramel delice,  
coffee ice cream

TEA AND COFFEE WITH MINCE PIES

## MENU

### CHRISTMAS EVE FAMILY HARVEST TABLE AT OASIS BISTRO

#### BREAD SELECTION

with flat breads, tzatziki and hummus

#### SMALL PLATES TO SHARE

Spiced olives, marinated artichokes, spanakopita, marinated octopus, prawn rissoles, smoked salmon with horseradish cream, line fish crudo, seared marinated beef sirloin, tabbouleh salad, baby gem and marinated mushroom salad

#### HOT DISHES

Roasted turkey, breast, roulade, stuffing and chipolatas, roast leg of lamb, mint jelly, grilled kingklip with capers and lemon butter, cauliflower mornay, roasted butternut, roasted potato, mushroom and broccoli orecchiette

#### DESSERTS

Christmas pudding with vanilla brandy sauce

or

Fresh strawberry salad with a tonka bean ice cream

#### TEA AND COFFEE

with mince pies, Christmas biscuits and sweet selection

**MENU**  
CHRISTMAS EVE DINNER  
AT LORD NELSON RESTAURANT

AMUSE

Cauliflower and curry leaf custard, nut and seed tuile,  
smoked cauliflower purée

COUNTRY TERRINE

with guinea fowl, pork confit duck legs, pistachio nuts,  
green peppercorns, port jelly

or

TUNA TARTARE

avocado, sesame rice cracker, turnips, seaweed,  
miso cured egg yolk

or

HEIRLOOM TOMATO AND BURRATA SALAD

fried artichokes, olive paste, caper dressing

or

PRAWN BISQUE

brandy and fennel espuma, prawn oil

DEBONED LAMB SADDLE

bacon and potato bake, peas, baby spinach, parsley sauce

or

TURKEY ESCALOPE

celeriac purée, melange vegetables, confit leg and  
thigh dauphine

or

PAN FRIED NORWEGIAN SALMON

beluga lentil salad, sauce vierge, asparagus, green sorrel  
and lemon emulsion

or

GRILLED MUSHROOM "STEAK"

crushed sweet potato, quinoa, butternut fondant

CHRISTMAS PUDDING

five spice ice cream, warm cherry compote, brandy syrup

or

CARAMEL AND WHISKEY

whiskey crème, dark chocolate pecan nut caramel delice,  
coffee ice cream

TEA AND COFFEE WITH MINCE PIES

**MENU**  
**CHRISTMAS DAY LUNCH BUFFET**  
**AT THE BALLROOM**

**COLD STARTER BUFFET**

selection of artisan breads and rolls, bruschetta, grissini and flat breads, smoked fish pate, chicken liver and mushroom pâté

**SALMON SELECTION**

peppered hot smoked salmon, cold smoked salmon and gravadlax salmon roses and sashimi served with condiments

**SEAFOOD SELECTION**

Lemon and herb marinated mussel, poached prawn, pickled octopus, tuna tataki with a Ponzu mayonnaise with a selection of dressings (green goddess and Russian)

RAW: crudo pesco, ceviche and oysters with condiments

**COLD MEAT SELECTION**

beef carpaccio with aioli, chicken roulade with a tomato chutney, Asian style duck salad, coriander and pepper cured ostrich, tandoori lamb rump with a salted pickled cucumber salad, bourbon and honey glazed gammon with a mango chutney tongue and corned beef with pickles and mustard, Parma ham with grilled peaches

**SALAD SELECTION**

Caesar and Greek salad station, cucumber and poppy seeds salad with chili, Israeli couscous with roast butternut and pearl onions, white bean and radish salad with red onions, grilled baby marrow and green bean salad with feta and slow roasted tomato, artichoke and pea salad with lemon pepper dressing, caprese salad, sweet potato and nectarine salad with pumpkin seeds, tabbouleh

**MEZZE PLATTER**

roasted marinated vegetables, falafel, grilled halloumi, dolmades, grilled artichokes, hummus, beetroot tzatziki, spiced olives, feta cheese, pita breads, kibbeh, pepper dewes, flat breads, slow roasted tomatoes, baba ganoush, tzatziki

**HOT BUFFET**

Carvery: roast beef sirloin and Yorkshire pudding, roast leg of lamb with chutneys, roast turkey, stuffed roulade, chipolatas wrapped in bacon with cranberry sauce  
chicken curry, lamb tikka, saffron and cashew rice, roti, samosas, sambals and poppadum's, pan fried kingklip with fennel and lemon, roasted pumpkin and cinnamon pie, cauliflower and broccoli mornay, parsley buttered vegetables, ruffled roast potatoes, mushroom rotolo

**DESSERT BUFFET**

Christmas pudding with vanilla and brandy custard, caramel and chocolate torte, chocolate and orange bûche de Noël, mini brown sugar and raspberry cheesecakes, mini spiced apple and cranberry crumbles, eggnog panna cotta verrines, honey and walnut spiced tarts, raspberry and white chocolate delice, petit key lime tarts, clementine crème brûlée, mince pies, gingerbread men, seasonal sliced fruit

**LOCAL CHEESES WITH CRACKERS AND PRESERVES**

**MENU**  
**CHRISTMAS DAY LUNCH BUFFET**  
**AT THE OASIS BISTRO**

HOME BAKED AND ARTISANAL BREADS AND PASTRIES

GREEK AND NORTH AFRICAN SELECTION

Spanakopita, hummus, taramasalata, tzatziki, marinated olives, falafel, baba ganoush, dolmades and marinated feta, kibbeh, chickpea carrot cauliflower with cumin, coriander and parsley and flat breads

ITALIAN

Roasted peppers with garlic and thyme, marinated artichokes, Kalamata olives, sundried tomato, bruschetta, focaccia, carpaccio, bresaola, fennel salami, three seed pesto, tapenade, pesce crudo, tomato and mozzarella

FRENCH

Asparagus, crudité selection with crème fraiche, country style terrine, pâté-croûte, chicken galantine, freshly shucked Saldana bay oysters, marinated leeks with wild mushroom and a truffle dressing, quiche

SPAIN AND PORTUGAL

Marinated octopus, fava beans, chorizo, sarrono ham, artichoke egg tortilla, stuffed red peppers, prawns with lemon and garlic, marinated mussels, wilted greens with raisins and pine nuts.

ASIAN

Sushi and sashimi platters with condiments  
Poh Piah station filled with shredded duck, vegetables, and sprouts  
Ramen noodle station, with a selection of condiments  
Cabbage, carrots, spring onion with jalapeno and a mint and honey dressing  
Spiced paw-paw salad with dried shrimp

FAVOURITES

Smoked salmon, dill cured Salmon with a mustard dressing, roll mops, pickled fish, baby beetroot, charred brussels sprout and pine nut salad, roasted butternut spinach, figs with almonds, classic potato salad, Caesar salad station

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**MENU**  
**CHRISTMAS DAY LUNCH BUFFET**  
**AT THE OASIS BISTRO**

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**CARVERY**

Oven roasted turkey, roulade, stuffing and all the trimmings  
roast beef, leg of lamb, gammon, Yorkshire pudding, roast potatoes,  
honey glazed carrots, gravy, peppercorn sauce, mint jelly, apple  
sauce, horseradish, cranberry jelly

**MAINS**

Basmati rice, Cape Malay chicken curry with traditional condiments,  
seared trout served with char grilled corn, tender stem broccoli,  
Conchiglioni with baby marrow, pine kernels, raisins and ricotta  
cheese, seasonal baby vegetables with parsley butter, sweet potato  
bake with orange, ginger and cream

**DESSERTS**

Christmas pudding with vanilla and brandy custard  
Caramel and chocolate torte  
Chocolate and orange bûche de Noël  
Mini brown sugar and raspberry cheesecakes  
Mini spiced apple cranberry crumbles  
Eggnog panna cotta verrines  
Honey and walnut spiced tarts  
Strawberry and white chocolate delice  
Petit key lime tarts  
Clementina crème brûlée  
Mince pies  
Gingerbread men  
Seasonal slice fruit

**MENU**  
CHRISTMAS DINNER  
AT THE LORD NELSON RESTAURANT

COUNTRY TERRINE  
with guinea fowl, pork confit duck legs, pistachio nuts,  
green peppercorns, port

or

SUMMER GREEN SALAD  
with a lemon, sesame and yoghurt dressing

or

TUNA CEVICHE  
grilled sweetcorn, avocado, red onion, radish, fennel

PAN FRIED SALMON  
stir fried bok choy, oyster sauce, chilli, garlic,  
mung bean sprouts

or

GRILLED CHICKEN BREAST  
bacon and potato bake, melange vegetables,  
supreme sauce

or

GRILLED BEEF SIRLOIN  
celeriac purée, parsley potatoes, asparagus, béarnaise  
sauce

or

RICOTTA RAVIOLI  
with pesto, hazelnuts, spinach and sage butter

CHRISTMAS PUDDING  
five spice ice cream, warm cherry compote, brandy syrup

or

CRANBERRY AND CHOCOLATE  
chocolate stout crème, cranberry gel, coco nib streusel,  
chocolate mud cake

**MENU**  
NEW YEAR'S EVE GALA BUFFET  
IN THE BALLROOM

INTERNATIONAL MENU

SELECTION OF ARTISAN BREADS  
and rolls, bruschetta, grissini, Kichel and olive flat breads  
smoked salmon, chopped herring and liver pâté

SMOKED SALMON AND GRAVADLAX STATION  
with accompaniments: potato blinis, melba toast, bagels,  
potato latkes and sour cream.

Seared tuna with radish salad, beef carpaccio with crispy fried  
onion and garlic, pastrami with Dijon mustard, chopped herring,  
prawn and avocado cocktail, marinated Rosa tomatoes with basil  
and aged balsamic

Duck terrine, duck boa buns, spring onions, sprouts and cucumber.  
Caesar salad station served with condiments, ceviche, cobb salad,  
Israeli cous-cous with slow roast tomato and red onion

SUSHI SELECTION

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

MEZZE STATION

RAMEN STATION

HOT BUFFET SELECTION

Kung-pao-chicken, lamb biryani, 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

Duo of chocolate delice, white chocolate & strawberry roulade,  
raspberry cheese cake pots, lemon meringue tart, pecan nut tart,  
tonka bean crème brûlée, berry panna cotta verrine, sliced fruit

CHEESE SELECTION

COFFEE AND TEA

## MENU

### NEW YEAR'S EVE GALA DINNER AT THE LORD NELSON RESTAURANT

#### CANAPES

Caviar, sour cream, chive, potato blini  
Smoked salmon, sour cream, dill and lemon, sago cracker  
Beef steak tartare, brioche, cured egg yolk, horseradish

GINGER AND SOYA CURED SALMON  
Asian slaw, squid, sago squid ink cracker,  
wild garlic froth

or

#### DUCK LIVER TERRINE

black pears, dark chocolate and celery crème, brioche, duck ham  
or

#### LEMON COMPRESSED WHITE ASPARAGUS

shaved turnips, caper and shallot vinaigrette, dill, matured cheddar

#### TRUFFLE EGG ON TOAST

gruyere, crispy prosciutto, pea shoots

#### GRILLED DUCK BREAST

Abalimi carrots, caraway and carrot relish, confit leg pie,  
orange Grand Marnier jus

or

#### ROAST BEEF FILLET

bacon, mushrooms, creamed barley, oxtail stuffed onion,  
horseradish foam

or

#### PRAWN ROULADE

with saffron and sweet potato  
curry leaf reduction, potatoes cooked in seaweed, samphire,  
fermented lime salsa

or

#### HEIRLOOM TOMATO AND GLOBE ARTICHOKE TART

candied olives, smoked tomato and basil cream,  
mustard greens

#### STRAWBERRY, OLIVE OIL AND EUCALYPTUS

strawberry and vanilla opera cake, olive oil pate de fruit,  
eucalyptus crème, strawberry ice cream

or

#### CHOCOLATE STOUT AND HAZELNUT

chocolate mousse stout cake, white chocolate cremeaux,  
smoked hazelnut milk sorbet



BELMOND  
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CAPE TOWN

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**BELMOND.COM**