

CHRISTMAS DAY BUFFET

Starter

Creamy saffron, mussel and Pernod soup

Bread rolls and sesame bread sticks

Panko prawns with a garlic and sweet chilli dipping sauce

Parma ham, blue cheese, and nut salad with a sherry vinaigrette

Smoked salmon and leek quiche

Caesar Salad with brie and crispy bacon

Vitello Tonnato with capers and tomato brunoise

Ox tongue platter with sweet mustard sauce

Quinoa salad with peppers, feta, mint, and mangoes

Pigs in a blanket (Mini pork sausages wrapped in bacon)

Deviled eggs with peppadew and chives

Mains

Rolled Turkey with pork filling and cranberry sauce

Honey glazed Gammon

Mustard & herb crusted Leg of Lamb

Oven roasted potato wedges

Mushroom basmati Rice

Honey roasted Butternut with toasted pumpkin seeds

Mixed green vegetables

Dessert

Mince pies

Brandy infused Christmas pudding

Seasonal fruit platter

Mini Crème Brule

Chocolate by Tomes chocolate brownies

Blue berry baked mini cheesecake

Assorted artisanal cheese platter with a pineapple and ginger chutney

Pecan nut and pear pie

Chocolate dipped strawberries with pistachio dust

Croquembouche

Merkava coffee and finest Dilmah Teas

R550,00