



A JOLLY CHRISTMAS FEAST AT THE CAPITAL MELROSE

CHRISTMAS BUFFET MENU

STARTERS

- **Selection of Artisan Breads**
- **Selection of Dips, Pate & Butters**
- **Selection of Salads:** Garden Greens, Marinated Bell Peppers, Plum Tomatoes, Rosemary Garlic tossed Calamata Olives, Cucumbers, finely sliced Red Onions, Poppy Seeded Greek Feta and a Homemade House Dressing
- **Roasted Root Vegetables:** Carrots, Beets, Parsnips tossed in a Chimichurri Dressing
- **Portobello Mushroom** tossed in Thyme, Tarragon & Pearled Barley
- **Chickpea, Cous-cous, Spinach, Roasted Rosa Tomato** infused in a Chilli Lime Dressing
- **Mini Caprese Stack:** alternating layers of Buffalo Mozzarella, Plum Tomatoes, fresh Basil Leaves & finished with a Rooibos infused Balsamic Reduction
- **Oak Smoked Chicken Breast** tossed in Citrus Dressing with Orange & Grapefruit segments.
- **Grilled Minted Lamb Koftas** served with Traditional Tzatziki & a Smokey Tomato Salsa
- **Sushi Platters:** Salmon, Prawn, Tuna, Vegetable, Crab Nigiri, California Rolls, Maki, Sashimi Served with Wasabi Roses, Pickled Ginger & Soy Sauce



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MAINS

- **Sugar Glazed Slow Roasted Gammon** with a Wild Apple & Dijon Mustard Sauce
- **Swiss Trim Panko Herb Crusted Lamb Cutlet** accompanied with a Mint Syrup Reduction
- **Traditional Whole Roasted Turkey** served with Cranberry Sauce and Stuffing
- **Aromatic Dry Rubbed Roasted Beef Prime Rib** served with Red Wine Jus & Yorkshire Pudding
- **Wilted Creamy Baby Spinach & Leek**
- **Medley of Baby Vegetables** tossed Basil Pesto Dressing
- **Duck Fat Roasted Potatoes** with a Rosemary Malton Salt & Cracked Black Pepper
- **Sweet Potato Fondant**
- **Rice Pilaf**



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DESSERTS

- **Homemade Shortbread Mince Pies**
- **Traditional Christmas Pudding** with Sauce Anglaise
- **Baked Alaska Blueberry Compote** served with Vanilla Gelato drizzled with Belgium Chocolate
- **Sacher Torte** topped with fresh Raspberries
- **Bowls of Fresh Berries Whipped Cream and Chocolate Dipping**
- **Croquembouche** decorated with spun sugar
- **Cheese Board** of Locally Sourced Cheese, Assorted Marmalade Crostini & Crackers, fresh Fruits & Nuts



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