

Christmas

BUFFET MENU

STARTERS

Salad Bar

A selection of greens and baby shoots

Condiments

Aged balsamic vinegar, extra virgin olive oil, various dressings

Selection of Artisan breads, rolls, flavoured butters, spreads

Chicken and Mango Salad

Open flame grilled chicken, fresh mango and a coriander dressing

Insalata Caprese

Marinated bocconcini, oven dried tomatoes, basil pesto, cracked black pepper

Baby Spinach Salad

Baby spinach, goats cheese, ciabatta, verjuice dressing

Shaved Cold Cuts

Pickled vegetables & whole grain mustard,
Coppa, Mortadella, Salami Milano, Parma Ham

Poached Pear Salad

Red wine poached pears, rocket, blue cheese and walnuts

Kale and Avocado Salad

Salad of avocado, kale, cranberry and ricotta cheese

MAIN COURSE

Penne Pasta

in a creamy wild mushroom & truffle sauce, parmigiana and parsley

New Potatoes

roasted in thyme & duck fat

Basmati Rice

scented with saffron & raisins

Sweet Potato

baked in honey & cinnamon crumble

Bok Choy

served with sautéed onions and cherry tomatoes

Grilled Kingklip Medallions

topped with Creamy mussels and shrimp sauce

Durban Style Chicken Curry

served with condiments



THE CAPITAL
ON THE PARK

Christmas

BUFFET MENU

Carved

Sirloin

Dijon & herb basted sirloin of beef with onion gravy

Gammon

cherry & honey glazed gammon with apple puree & mustard

Roasted Turkey Supreme

served with cranberry sauce and stuffing

Slow Roasted Leg of Lamb

with mint jelly

GUILTY PLEASURES

Traditional Christmas Pudding

brandy custard & whipped butter

Classic Mince Pies

Baked New York Cheesecake Squares

Duo of chocolate mousse glasses

Multicolour Macaroons

Apple Crumble

with whipped cream

Jars of Sweeties and Chocolates

Red Velvet Cup Cakes

CHOCOLATE FOUNTAIN

Accompaniments:

Marshmallows

Strawberries

Pineapple

Sweet melon

Spanspek

Chocolate brownie pieces

Dried apricots

Dried apple rings