

LET'S BLING IN THE NEW YEAR

SOUP:

Haleem Arabic soup with selection of bread, butter and dips.

FROM THE GARDEN:

Baby Potato & Scallion Salad

Asian Slaw with an Oriental Dressing & Toasted Nuts

Our Famous Caprese Salad

Chicken & Bacon Salad

Build Your Own Salad - *with a selection of condiments & dressings*

FROM THE CARVERY:

Whole Roast Beef Prime Rib with Mustard & Horseradish

Slow Roast Leg of Lamb with Mint Jelly

Roast Pork with Crackling with Apple Sauce

Whole Roast Lemon & Herb Chicken

Whole Baked Line Fish

Red Wine & Herb Jus

FROM OUR STATIONS:

Falafels with Mint Raita

Crispy Vegetable Spring Rolls

Caramelized Vietnamese Chicken Thighs

Crushed Baby Potatoes with Garlic Herb Butter

Nasi Goreng with Toasted Flaked Almonds

Brown Butter Cabbage with Wild Garlic & Fresh Herbs

Whole Roast Cauliflower Glazed Sage Butter

Southern Fried Chicken with a Siracha Glaze

Pasta Fagioli Al Forno

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DURBAN CURRY STATION:

House Made Samosas & Chutneys
Butter Bean & Vegetable Marsala
Butter Chicken
Lamb Rogan Jos
Poppadums, Roti, Fragrant Basmati Rice,
Sambles, Atchars And Pickles

DESSERT:

Baked Milk Tart
Lemon Cheesecake
Petit Chococcino Cake
Lemon Meringue
Tropical Fresh Fruit Salad
Bowls Of Fresh Berries & Cream
Vanilla Meringue with Cream Romanoff
Selection of Local Cheeses, Preserves & Crackers
Apple Struddle

COMPLIMENTARY FIRST SNACK OF 2022

Mozambican Spiced Chicken Lollipop with Dip