



## **Christmas Eve Buffet Menu Sunday 24 December 2017**

### **Starters**

Asian beef peppers  
Cobb salad glasses  
Marinated mussels with olives and fennel  
Shrimp cocktail  
Crunchy potato salad with sundried tomato and chives  
Slow roast gammon platter with condiments

### **Warm Starters**

Spinach and feta spanakopita  
Sweet and sour pork ribs

### **Make Your Own Salad Bar**

Mixed leaves, plum tomatoes, peppadews, garlic croutons, feta, toasted seeds  
Selection of flavored oils, vinegars and dressings

### **Soup**

Butternut and potato with citrus zest, cheesy croutons

### **Breads**

Selection of freshly baked breads, cocktail rolls served with butter

### **From The Carvery**

Oven roasted beef prime rib served with a rich sage and white wine veloute

### **From the tandoor**

Tandoori turkey breast

### **Main Course**

Coq au Vin with pearl onion  
Line fish thermadore  
Lamb Khadai

**Live pasta station with condiments /Your choice of spaghetti/penne/tagliatelli  
Butter masala sauce/ 3 cheese sauce /mushroom Alfredo with bacon**

### **Accompanied By**

Tikka spiced new potato  
Saffron basmati rice  
Selection of flash fried wok vegetables

### **Dessert**

Selection of mini desserts  
Bûche de Noël, coconut and lime cheese cake, traditional Christmas pudding with custard, fruit salad, vanilla ice cream  
Mango brulees, duo of chocolate mousse

**R 365 per person**