Christmas Feast

R295 PERSON*

SALADS & STARTERS

Cinnamon Spiced Butternut Soup with Herbed Croutons

Cured Fish Station | Classic Shrimp Cocktail | Antipasti Cold Meat Selection

Baby Potato Salad with Spiced Sausage | Carrot and Pineapple Salad with Raisins

Marinated Broccoli and Soft-Boiled Egg | Pickled Beetroot and Apple Chutney

Deconstructed Salad Bar

MAINS

Rosemary & Sage Butter Basted Turkey | Apricot & Clove Infused Gammon
Traditional Lamb Biryani Served with Raitas and Dhal
Lemon and Herb Flame Grilled Chicken
Pan Fried Line Fish Draped in a Shrimp and Dill Browned Butter Sauce
Oxtail Casserole with Red Wine Jus and Baby Vegetables
Root Vegetable Medley of Carrots Sweet Potato and Baby Gems
Spanish Tomato Pilaf Rice with Fresh Coriander
Crisp Roast Potatoes
Baby Pea and String Beans Flash Fried with Cherry Tomatoes

DESSERTS

Three Cheese Vegetable Lasagne with Wild Mushroom Ragout

Traditional Fruit Pudding and Custard | Berry Cheese Cake

Homemade Sherry Trifle | Apple and Pear Crumble

Ice Cream Station | Fresh Fruit Salad

Mini Tartlet Selection | Traditional Cheese Board with Preserves

Children: 0 – 4 Years Complimentary | 4 – 11 Years R150 Lunch Times: 12:00 for 12:30 – Buffet will be cleared at 14:30

