

Christmas Lunch Buffet

Ante Room

Table One

. Cured meats Parma ham, salami, coppa, baby pickles, olives, artichoke, feta stuffed peppadew, fresh baked baguettes, basil pesto, anchovy tapenade, flame grilled red pepper relish, fresh fruits, aged cheddar, camembert, brie and bluecheese, potato salad, shrimp and avocado salad, roast vegetable cous cous saladwaldorf salad

Table Two

Mussels in a Creamy White wine & Herb Sauce, Garlic Butter Cray fish tails, Baked Hake, Whole Baked Salmon, Crumbed Calamari, pickled fish, spicy crab fettuccini

Mains

Meats

Rosemary and garlic roast Lamb, Roast Beef sirloin with baby onions, Glazed Smoked Gammon with grilled pineapple and glazed cherries, Rolled stuffed Turkey with creamed spinach and almond flakes

Vegetables

Roast Potatoes, Pumpkin fritters, Broccoli & Cauliflower in Cheese Sauce, wild rice with leeks, mushroom and walnuts, citrus glazed baby carrots, candied yams, bacon wrapped asparagus with hollandaise sauce. Gravy, mushroom sauce, pepper sauce, Mint Sauce, Hot English Mustard, Apple Sauce, Cranberry Sauce, Horseradish sauce

Desserts

Mince Pies, Trifle, Brandy Pudding with custard, ,strawberry Cheese Cake, black forest gateau, Fudge Picasso

Tea & Coffee

Gingerbread house



Adults -R 475.00

Children under 10 – R 300.00.

Kindly refer to the T's & C's attachment.