

STARTERS

SEAFOOD DELICACIES

INDIVIDUALLY SERVED MINI
AVOCADO RITZ

HAND-CARVED HOME-CURED
SALMON TROUT GRAVADLAX

HALF-SHELLED MUSSELS FROM A
CHARDONNAY DRESSING

ALL SERVED WITH TRADITIONAL
ACCOMPANIMENTS

MIGNONETTE-DRESSED OYSTERS
ON ICE SERVED WITH ALL THE
TRADITIONAL CONDIMENTS

COLD MEATS

PEPPERED SALAMI AND HAM
SMOKED TURKEY WITH PINEAPPLE
AND PEPPADEW SALSA SERVED
WITH MUSTARD AND PICKLES



Christmas

Menu

ADULTS – R750-00 PER PERSON

KIDS BETWEEN 3 AND 12 R 425-00

KIDS UNDER 3 EAT FOR FREE

INCLUDES COMPLIMENTARY CHRISTMAS
CRACKERS & WELCOME DRINK

CREATE YOUR OWN SALAD
FROM AN ARRAY OF FRESH
SEASONAL
INGREDIENTS, INCLUDING:

ASSORTED GREENS, CHERRY
TOMATOES, SUNDRIED TOMATOES,
CUCUMBER, ROASTED OLIVES,
OVEN-ROASTED ROASTED BELL-
PEPPERS, FETA AND GRANOLA
COMPLEMENTED BY
A VARIETY OF DRESSINGS AND
DIPS

COLD KITCHEN SIGNATURES

ROASTED BUTTERNUT AND SWEET
POTATO WITH SWEET CHILLI
DRESSING, TOPPED WITH FETA
CRUMBLE

ROAST CAJUN CHICKEN WITH
PINEAPPLE, AND FRESH MINT

SELECTION OF HOMEMADE BREADS
AND COCKTAILS ROLLS

MAIN

GRILL STATION

**GRILLED PEPPERED MEDALLIONS
OF OSTRICH FILLET SERVED WITH
MIXED EXOTIC MUSHROOM**

**BEARNAISE AND CLASSIC DEMI-
GRACE**



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BUFFET COURSE

**LAMB CASSEROLE WITH BABY
ONIONS AND MUSHROOMS**

**TRADITIONAL CHICKEN CURRY
PREPARED WITH AROMATIC
GARAM MASALA, FRESH GARLIC
AND GINGER**

**SLOW-COOKED OXTAIL
CASSEROLE WITH RED WINE**

**BRAISED FISH AND PRAWN CURRY
WITH A SPICY TAMARIND-INFUSED
GREEN CHILLI TOMATO CHUTNEY**

LEMON BUTTER GRILLED LINE FISH

**BUTTERNUT, CREAMED SPINACH,
AND WILD MUSHROOM LASAGNA
OVEN-BAKED WITH PARMESAN
AND MOZZARELLA CHEESE**

**GRILLED BRUSSEL SPROUTS,
CRANBERRIES AND PECAN NUTS**

TURMERIC-SCENTED SAVORY RICE



CARVERY

**HONEY-GLAZED GAMMON WITH
GARLIC AND PARMESAN POTATOES**

**BUTTER-BASED ROAST TURKEY
WITH APPLE AND WALNUT
STUFFING**

**BBQ-GLAZED ROAST TOPSIDE,
ACCOMPANIED BY HONEY-GLAZED
CARROTS**

CONDIMENTS

**SERVED WITH ASSORTED
MUSTARDS, CRANBERRY GRAVY,
AND APPLE SAUCE**

**CLASSIC DEMI-GRACE AND
YORKSIRE PUDDING**



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DESSERT

MINI-PROFITEROLES

MINCE PIES

TIRAMISU

CREME CARAMEL

BLACK FOREST GATEAUX

STRAWBERRY CHEESECAKE

PEPPERMINT CHOCOLATE MOUSSE

**FRESH FRUIT SALAD WITH
PASSION FRUIT DRESSING**

**CHRISTMAS PUDDING WITH
BRANDY BUTTER AND CREME
ANGLAISE**

**CHEESE BOARD COMPLEMENTED
BY BILTONG, DRYWORS AND
PRESERVES**