

STARTERS

Salad Bar

Cos, iceberg & mixed lettuce
condiments
aged balsamic vinegar, extra virgin olive oil, dressings
selection of breads, rolls, butter & margarine

Peppered Chicken Caesar Salad

cos lettuce, croutons, caesar dressing, shaved parmigiano,

Insalata Caprese

marinated bocconcini cheese, oven dried tomatoes, basil pesto, cracked black pepper

Smoked Dullstroom Trout

pickled quail eggs, caviar,

Fresh Pea Salad

green beans, goats cheese, ciabatta, verjuice dressing

Shaved Cold Cuts

pickled vegetables & whole grain mustard

Freshly Picked Spinach and Soft Feta Quiche

Marinated Mussels

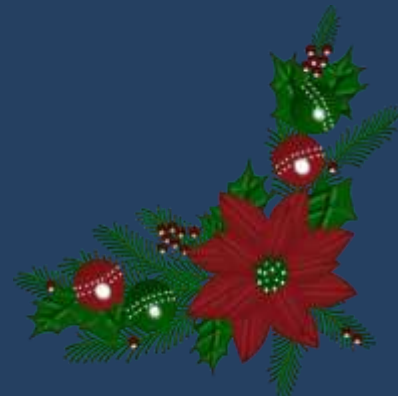
white wine poached mussels, sauce vierge

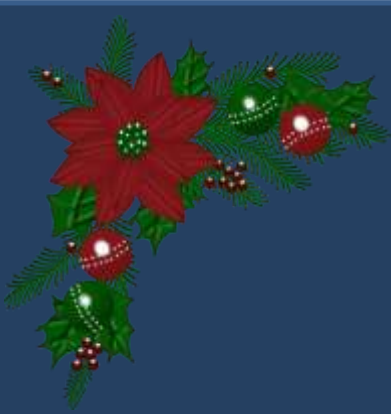
Avocado and Shrimp

salad of avocado, shrimps & lettuce with creamy dressing

Parma Ham and Melon

skewered shaved parma ham & seasonal melon





MAIN COURSE

Carved

Sirloin

dijon & herb basted sirloin of beef with onion gravy

Gammon

cherry & honey glazed gammon with apple puree & mustard

Pan Roasted Chicken Supreme

butter & sage,

Pan Fried Fish of the Day

sauce vierge

Mussels

white wine and garlic sauce

Lamb Rogan Josh

boneless tender lamb cooked in a mild yoghurt based sauce with spices

Penne Pasta

in a creamy wild mushroom sauce, parmigiano and parsley

Chateau Potatoes

roasted in thyme & duck fat

Basmati Rice

scented with saffron & raisins

Butternut

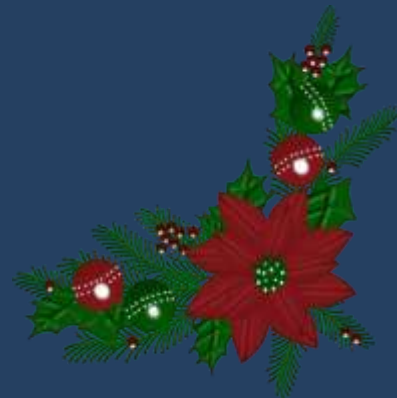
baked in honey & cinnamon crumble

Green Beans

with almond ciabatta crunch

Sweet Potato

roast in butter & sugar





DESSERT

Traditional Christmas Pudding

brandy custard & whipped butter

Orange Meringue Tart

Mince pies

Caramel and Pear "Trifle"

poached pears, caramel sauce, candied nuts, crème anglaise,

White Chocolate Mousse

With raspberries

Caramel Roulade

Chocolate mousse cake

Fruit Salad

seasonal fruits in a simple syrup with vanilla beans

Chocolate Éclairs

Mini Apple Pies

Gingerbread cookies, berry sauce, caramel sauce, chocolate sauce, chantilly cream,

