



YEAR END CORPORATE LUNCH BUFFET MENU

STARTER SELECTION

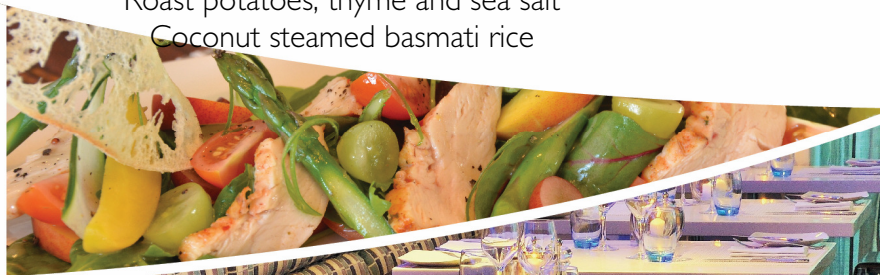
Build your own Salad with dressings and condiments
Pickled fish with ginger and apricots
Calamari strips marinated in grapefruit and fresh fennel
½ Shell mussels with wholegrain mustard dressing
Seafood salad with 1000 Island dressing
Baby potato, fresh herbs, lemon and olive oil dressing
Cold meat selection with pickled vegetables and mustards
Smoked Springbok Carpaccio, mixed berries and watercress
Roasted beetroot with balsamic and honey reduction
Tomato, mozzarella, basil and olive oil

Soup

Soup of the day served with selection of fresh bread and bread rolls

MAIN BUFFET

Beef sirloin with a wild berry jus
Chicken supreme with apricot stuffing
Rolled turkey cherry & chestnut jus
Gammon with cinnamon and apricot glaze
Coconut lamb curry
Penne pasta with smoked salmon, sun dried tomato & caper sauce
Grilled line fish with fennel & lemon sauce
Seasonal vegetables with olive oil and fresh herbs
Roast potatoes, thyme and sea salt
Coconut steamed basmati rice





DESSERT SELECTION

Steamed Christmas pudding with brandy and vanilla custard

Chocolate Éclairs

Traditional mince pies

Tropical fruit salad

Traditional trifle

Pavlovas with mixed berries

Apple and cinnamon pie

Lemon meringue

Chocolaté logs with glazed cherry

Crème brûlée

Selection of South African Cheeses, Biscuits & Preserves

R325 per person

Available Monday – Friday from 12 October – 18 December 2015

Available during lunch time from 12h00 – 15h00

For bookings please contact:

Festive.bookings@radissonblu.com

