



YEAR-END FUNCTIONS 2015

Buffet Menus

The buffet menu is applicable to groups of 25 guests or more. Festive crackers and welcome drinks are available at an additional charge.

Buffet Menu One: R 265 per person

Bread Station

Selection of fresh baked bread served with a selection of dips • Homemade pate, spiced hummus and olive tapenade

Cold Station

Watercress, baby potatoes, smoked salmon trout salad • Roasted caponata on garlic bruschetta
 Marinated forest mushrooms, walnuts, spring onion dressing • Roasted butternut, goats cheese, couscous salad
 Roasted plum tomato, mozzarella, basil pesto • Thai beef salad, spicy peanut dressing • Char-grilled cauliflower, sundried tomato, caper salad

Carvery Station

Smoked pork kassler, maple glaze, apple mustard sauce • Bacon-wrapped turkey breast, thyme and apricot stuffing, citrus jus • Peppercorn roast beef sirloin, caramelized onion marmalade

Hot Station

Roasted baby carrots, rosemary honey glaze • Crispy baby potatoes, garlic thyme • Line fish, lemon and chive emulsion
 Char-grilled tender stem broccoli, chilli and garlic • Variety of seasonal baby vegetables, herb butter
 Pork chipolatas, glazed apricots • Steamed basmati rice, crispy onions

Dessert Station

Warm Christmas pudding, brandy custard • Seasonal fresh fruit salad • Hillcrest berry trifle
 Bea Tollman's baked cheesecake, fresh strawberries • Dark chocolate ganache torte • Spiced Christmas mince pies

YEAR-END FUNCTIONS

Buffet Menus

The buffet menu is applicable to groups of 25 guests or more. Festive crackers and welcome drinks are available at an additional charge.

Buffet Menu Two: R 300 per person

Bread Station

Selection of fresh baked bread served with a selection of dips
Babaganoush and sundried tomato pesto

Cold Station

Grilled aubergine and buttermilk dressing • Salt baked beetroot, feta and watercress salad with toasted hazelnuts
Lime marinated seafood salad • Classic potato and spring onion salad
Seasonal melon, goat's cheese and rocket salad with lime vinaigrette
Pulled beef brisket, olives, cherry tomatoes, pearl barley salad and yogurt dressing
Spicy bang bang chicken salad
Traditional cold meat platter with smoked turkey served with pickles, mustards, smoked tomato relish and spiced aioli

Carvery Station

Smoked kassler with miso glaze and mustard sauce
Roast turkey breast with a thyme, cranberry and apple jus
Roasted leg of lamb with garlic, rosemary and lamb jus
Oven roasted lemon and herb chicken

Hot Station

Brussels sprout, bacon and cashew gratin
Variation of seasonal baby vegetables, herb butter
Pork chipolatas with prunes and pearl onions
Line fish with lemon and lime emulsion
Spiced maple glazed baby carrots
Roast seasonal root vegetables with pecan nuts and maple syrup
Crispy baby potatoes Hasselback with garlic and thyme
Indonesian fried rice

Dessert Station

Warm Christmas brandy pudding with vanilla custard
Seasonal fresh fruit salad
Panna cotta with passion fruit and shortbread
Bea Tollman's cheesecake with fresh strawberries
Forest berry trifle
Christmas fruit pies

YEAR-END FUNCTIONS

Buffet Menus

The buffet menu is applicable to groups of 25 guests or more. Festive crackers and welcome drinks are available at an additional charge.

Buffet Menu Three: R 375 per person

Bread Station

Selection of fresh baked bread served with a selection of dips
Hummus, coriander pesto and chicken liver parfait

Cold Station

Lemon and olive marinated squid salad
Tandoori spiced chicken with rocket and roasted pineapple and coriander yogurt
Asian root vegetable slaw with peanut and coconut
Citrus roasted duck and date salad with plum relish
Asian fried noodle and prawn salad
Roast butternut and feta salad
Traditional cold meat platter with smoked turkey served with pickles, mustards, smoked tomato relish and spiced aioli

Carvery Station

Smoked kassler with pineapple glaze
Oven roasted leg of lamb with anchovy and garlic
Pepper rubbed beef fillet with caramelized onion chutney and peppercorn sauce
Whole roasted maple orange glazed Christmas turkey
Sweet and spicy flavoured whole roasted chicken

Hot Station

Honey glazed baby carrot and parsnip with toasted almonds
Crispy hassel back potatoes with garlic and thyme
Line fish with a lime and herb emulsion
Pork chipolatas, pearl onions and apple baked in cider
Roasted pumpkin, maple and crispy sage
Variation of seasonal baby vegetables with wild herb butter
Mozambique prawn and chicken curry
Basmati rice with crispy onions and coriander

Dessert Station

Warm Christmas pudding with orange flavoured custard
Seasonal fresh fruit salad
Milk chocolate ganache torte
Bea Tollman's baked cheesecake with fresh strawberries
Local berry trifle
White chocolate frangipane
Lemon meringue with blueberries
Christmas fruit mince pies
Assorted bon bons