

Towers

RESTAURANT

# CHRISTMAS DINNER

24 & 25 DECEMBER 2019

R550pp

## SEAFOOD

Sugar and Lime seared tuna with ginger crumb  
Cajun fried calamari with sauce remoulade  
Assorted vegetable, salmon and tuna sushi:  
Maki, California rolls, fashion sandwiches and  
roses with traditional accompaniments

## FARM TO FORK

Freshly baked homemade breads, rolls  
and crisp crackers  
Selection of salad leaves and dressings  
Harissa roasted baby vegetable crudité  
Chilli and orange marinated olives  
Garlic and herb marinated feta  
Caraway and balsamic marinated beetroot  
Cherry tomatoes, cucumber, red onion, croûtons  
and Parmesan shavings  
Sundried tomato, humus and smoked aubergine dips  
Beef tataki with crisp fried ginger, green  
scallion and sesame ponzu dressing  
Baby potato salad with honey and mustard dressing,  
chicken and caramelized onions  
Caprese salad with plum tomatoes, bocconcini  
and torn basil  
Charred broccoli, courgette and peas with lemon and  
garlic gremolata dressing

## CARVERY

Orange and maple glazed gammon  
with apple sauce  
Herb and garlic roast sirloin with peppercorn  
jus and Yorkshire puddings

## HOT BUFFET

Lamb curry with rooti, poppadum and  
vegetable atchar  
Roast chicken with mushrooms and gravy  
Grilled line fish with prawn bisque sauce  
Roast potatoes in duck fat  
Vegetable and dried fruit Bastilla  
Wild mushroom penne pasta with truffle oil,  
sweet garlic and parmesan  
Baked cauliflower in cheese sauce  
Cinnamon roasted butternut  
Buttered cabbage with green beans,  
broccoli and chilli  
Steamed basmati rice

## DESSERT BAR

Selection of homemade Christmas  
sweets and treats  
Van der Hum pudding with eggnog  
Homemade mince pies  
Mini Christmas cakes  
Mini orange sable breton  
Pasteis de nata with raspberries  
Coffee slices  
Peach rum baba  
Local cheese platter with pickles,  
chutney and preserves