

Towers

RESTAURANT

CHRISTMAS LUNCH

25 DECEMBER 2019

R600pp

SEAFOOD

Sugar and lime seared tuna with ginger crumb
Prawn skewers with lime and tabasco aioli
Cajun fried calamari with Marie Rose sauce
Smoked salmon with caper popcorn and horseradish crème
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 crudites
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
Charcuterie platter with corned beef, tongue, smoked chicken and duck liver parfait with gochujang and tomato chutney
Beef tataki with crisp fried ginger, green scallion and sesame ponzu dressing
Mixed bitter greens, bosc pear and gorgonzola salad with toasted nuts and red wine vinaigrette
Baby potato salad with honey and mustard dressing, chicken and caramelized onions
Roasted butternut and beetroot salad with feta, wild rocket and spiced pumpkin seeds

CARVERY

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

HOT BUFFET

Roasted turkey roulade with sage and bread stuffing, cranberry sauce
Lamb curry with rooti, poppadum and vegetable atchar
Chicken and mushroom pie
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
Christmas cake pops
Individual Christmas pudding with brandied custard
Homemade mince pies
Jaffa cake
Christmas Yule log
Sherry trifle
Black forest Croquembouche
Tiramisu verrine
Local cheese platter with pickles, chutney and preserves

T's & C's apply: Please note that while every effort is made to use fresh ingredients in the preparations of the food and beverages served on these premises, food and beverage including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present; Non-Halaal and non-Kosher foods are also prepared and served on the premises.