



THE TWELVE APOSTLES
HOTEL AND SPA

NEW YEAR'S EVE BUFFET DINNER

Created by Executive Chef Christo Pretorius / The 12 Apostles

CELEBRATION BREAD SELECTION

artisanal baked bread served with a selection of chicken liver paté,
snoek cream cheese, pesto & flavoured butter

LOOKING AHEAD CURED MEAT SELECTION

local cured cold cuts, wood smoked turkey breast, sweet-soy chicken wings, beef biltong,
droë wors & pickles, mustards, pickled red onion

SPARKS AND CRACKERS SALMON SELECTION

wafer thin salmon slices, marinated flaked salmon trout, salmon fish croquettes, oak smoked salmon ribbons &
trout roe with chive crème fraiche, bagel wafers crisps, caper berries & spring onion aioli

12 A SUSHI

california rolls with pickled ginger, wasabi & soy sauce

12 A CALAMARI SALSA

crisp salt & pepper baby calamari, marinated baby calamari with a miso mayo dressing,
avocado dip, tomato salsa, nacho wafers crisps, Baby Gem Lettuce

A NEW LEAF COLD BUFFET

D.I.Y station with baby leaves, assorted dressing, cucumber, feta, red onion,
marinated olives, herb croutons & shaved parmesan
oven roasted sweet potato, ricotta cheese & crisp bacon salad
asian slaw with toasted sesame seeds & chives
grilled chunky baby vegetables, seeded hummus
summer green salad, chargrilled orange segments, nut crumble
sweet pepper rice pasta & smoked chicken salad
sweet mustard baby potato & pickled onion salad
burnt broccoli, red onion, blue cheese & pine nut salad
salad caprese with salsa verde
rustic spanish tomato gazpacho, grissini sticks
cheese croquette with red wine & onion marmalade

FEAST OF CARVERY

roasted beef sirloin with thyme & pepper sauce & yorkshire pudding
roasted leg lamb with a wild garlic jus, feta & olive crumble

TOO HOT TO HANDLE BUFFET

barbequed miso pork kessler with juniper & prune jus
lamb shepherd's pie with baby peas
grilled sustainable line fish with prawn, cucumber & nori butter sauce
spinach, potato, dahl, chickpea curry with sambals, roti & poppadums
sautéed seasonal baby vegetables
oven roasted local root vegetables
spring onion & crispy onion basmati rice
sweet paprika roasted potatoes with thyme & black pepper
12A seafood linguine pasta

NEW YEAR'S RESOLUTION ENDS HERE DESSERTS

mango & white chocolate mousse
ginger & dark chocolate hot pudding with custard
vanilla & lemon swiss roll
seasonal fruit salad
chocolate & almond whoopie pie
black forest gateaux
milk chocolate s'more brownie
local cheeseboards with preserves & crackers
spiced cake with vanilla bean mousse & candied apple
assorted bon bons & homemade sweets
Bea's cheesecake with strawberries
roast pecan nut pie
creamy rice pudding with caramelized nuts

