

STARTERS PLATED

per table

Pepperclub Prawn Cocktail

shredded iceberg lettuce | prawn bisque | marie rose sauce avo mousse | chives & smoked paprika

Bread Board

homemade focaccia | bread sticks | cheese straws flavoured butter & olive oil

Sous Vide Ox Tonque

pickled red onion | whole grain mustard dressing | caper berries

Sliced Corned Beef

pickled cauliflower | sliced red onion

ON THE BUFFET

Pigs in a blanket | dhania spiced | corn & chilli Malay chicken curry | sambals | buttered roti | poppadums

Malay spiced seafood boil | calamari steaks | prawns west Coast mussels | line fish | baby potatoes | corn on the cobb

Roasted potatoes with rosemary salt & truffle oil

Steamed seasonal vegetables with parsley butter

Spinach, walnut & ricotta cannelloni | mornay sauce | sage

Jeera & almond basmati rice

Honey roast pumpkin | nutmeg spiced | butter pumpkin seeds | crumbled Danish feta

Tzatziki | tomato sambal

FROM THE CARVERY

Sour cherry & whiskey glazed gammon
Pepperclub spiced beef sirloin with thyme gravy & Yorkshire pudding
Smoked paprika & sage turkey crown
Malay spiced deboned turkey legs

Turkish apricot pistachios caramelized onions pork stuffing

Traditional gravy | cranberry compote whole grain mustard | horseradish cream

DESSERT BUFFET

Cheese Station

Variety of cheeses | balsamic onion marmalade | spiced apple chutney citrus & apricot jam | fresh fruits | nuts | dried fruits | charcuterie homemade focaccia | bread rolls | cheese sticks | crackers

Mini Dessert Station

Pumpkin spiced custard pots | shortbread crust
Mixed berry pavlova wreath
Salted caramel apple crumble cheesecake
Classic South African trifle
Cherry pie
Christmas fruit mince pies

Ice Cream Station

Vanilla ice cream popsicles dipped in your choice of white chocolate | milk chocolate | dark chocolate with a variety of toppings

Hot Dessert Station

Ginger sticky toffee pudding
Spiced apple crumble
Brioche bread & butter pudding
served with Eggnog | crème anglaise

