



CHRISTMAS DAY LUNCH & DINNER BUFFET 2024

Christmas Day Lunch and Dinner Buffet 2024
R895 per Person | R495 Kids 12 and under

BREAD DISPLAY

Cheese & seeded bread sticks | Brioche pull apart wreaths
Ciabatta | Sourdough baguette | Homemade dips & infused butters

SALAD PLATTERS

Smoked chicken | Green beans | Sundried tomato | Feta | Citrus dressing
Celery waldorf | Pear | Biltong | Pecan praline | Dill ranch
Bocconcini caprese | Heirloom tomato | Pine nut | Basil pesto
Caesar croutons | White anchovies | Gruberg shavings
Gnocchi | Artichoke | Avocado | Lemon thyme vinaigrette
Beetroot | Roasted grape | Pomegranate | Pumpkin seeds
Bulgar wheat | Cucumber | Brown lentils | Red pepper | Sumac

COLD CUTS

Cured smörgåsbord | Piccalilli | Peppadew
Honey & ginger beer glazed sliced gammon | Apple & celery slaw
Kalahari corned beef | Sweet mustard
Smoked salmon trout | Capers | Red onion | Cream cheese | Chives

HOT CARVERY

Whole roasted turkey | Macadamia & sage stuffing | Cranberry jus
Tandoori spiced whole chicken | Raita | Preserved lemon aioli
Greek style grilled Karoo lamb chops | Mint chutney
Pepper & parsley crusted beef sirloin | Stout gravy
Sticky pork neck | Date & apple mostarda stuffing | Soubise sauce
Yorkshire puddings



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HOT BUFFET

Malay style mild chicken curry
Herbed pilaf rice
Pan fried line fish | Lemon beurre blanc
Saldanha Bay creamy mussel pot
Tallow baby potatoes | Garlic & thyme
Summer vegetables | Béchamel gratin
Oxtail potjie | Butterbean | Glazed carrot

DESSERT

Roly-poly trifle | Cinnamon Chantilly
Chocolate Yule logs | Eggnog cremeux
Almond & cranberry panforte
Mince pies
Speculoos cupcakes
Pecan nut pie | Sultana & white chocolate mousse
Steamed rum cakes | Vanilla brandy anglaise

CHEESE DISPLAY

Aged Grand Brie | Candied macadamia | Gingerbread compote
Local artisan cheeses
Preserves | Pickles | Crackers
