

CHRISTMAS BUFFET MENU 2017 Start your Christmas lunch with a feast of:

Freshly Baked Baguette with Chicken Liver Pate and Humus Smoked Salmon and Avocado Cream Cocktail Delicious Homemade Duck Terrine Prawn and Mango Salad

Then indulge in the following Dishes:

Tender 60 days Matured Rare Roast Beef Sirloin with Pan Enriched Juices Deboned and Oak Smoked Mini Gammon accompanied by an Apricot & Mustard Sauce Roasted Chicken Roulade stuffed with Feta, Ham & Spinach Whole poached Norwegian Salmon with Sour Cream, Cucumber & Dill Sauce Seasonal Vegetable Bake Rustic Roast Potatoes Caramelized Oven Baked Butternut Pan Fried Green Beans with Fried Onion & Bacon Hawaiian Coleslaw Roasted Beetroot, Ricotta & Walnut Salad Oven Baked Pumpkin, Feta & Chickpea Salad

End the day on a Sweet note:

Christmas Chocolate Raspberry Cake with Mascarpone Frosting Berry & Meringue Ice Cream Cake Baked Date Pudding with a Brandy Sauce Black Forest Tiramisu

> R525 per person (Service Included)