



CHRISTMAS

EVE BUFFET MENU

STARTERS AND BREAD

homemade bread and bread rolls | cheese straws
flavored butter | smoked snoek pâté

BEETROOT AND WHIPPED FETA

slow-roasted beetroot whipped Danish feta
candied walnuts | baby spinach and
honey-mustard dressing

MEDITERRANEAN PEARL COUSCOUS

served with marinated olives | roasted peppers
cucumber | vine-ripened tomatoes
feta | fresh garden herbs

BUTTER POACHED PRAWN AND CITRUS SALAD

poached prawns | ruby grapefruit and orange
segments | shaved fennel | baby leaves
citrus-infused vinaigrette

MAINS

MISO MARINATED BEEF SIRLOIN STEAK

served with teriyaki glaze

TIKA BONELESS CHICKEN THIGH SKEWERS

served with pineapple and mint yogurt dressing

CHARRED CALAMARI STEAKS

served with roasted red onion | sun-dried tomato
calamata olives and basil cream

AUBERGINE AND HALLOUMI MELANZANE

served with roasted capsicum and
tomato cream sauce

FROM THE SPIT

Whole Spit-Roasted Lamb
served with homemade tandoori rub

ROASTED POTATO AND ONION

cooked beneath the lamb

ACCOMPANIMENTS

mint jelly | smoked barbeque sauce
chakalaka | traditional gravy | tzatziki

TRADITIONAL SIDES

Grilled Corn
served with herb butter

DESSERT

STEAMED GINGER PUDDING

eggnog ice cream | pistachio brandy snap
candied ginger

Or

FROZEN MANGO PARFAIT

blueberry mouse | sesame candy crunch
orange infused merengue shards