



CHRISTMAS DAY

Buffet Lunch

LUNCH MENU

STARTER BUFFET

Homemade Bread Selection

mini seeded rolls | roosterkoek | garlic buns
served with flavoured butters | olive oil | balsamic vinegar

Sous Vide Ox Tongue

pickled red onions | wholegrain mustard | caper berries

Sliced Corned Beef

horseradish cream | sauerkraut | pickled cucumber

Citrus Pomegranate Salad

orange and grapefruit segments | pomegranate
toasted pecan nuts | feta cheese | wild rocket | lemon vinaigrette

Greek Potato Salad

baby potatoes | red onion | sundried tomatoes
olives | dill | feta | Mediterranean dressing

HOT BUFFET

Herb-Roasted Chicken

served with creamy white wine sauce

Seafood Paella

saffron-infused basmati rice | prawn meat | mussels | calamari | line fish

Cauliflower & Broccoli Gratin

creamy cheese sauce | panko-parmesan herb crumb

Roasted Pumpkin & Sweet Potato

honey and cinnamon butter

Garlic & Herb Crispy Potatoes

baby potatoes tossed in garlic and herb butter

FROM THE CARVERY

Honey & wholegrain Mustard Glazed Gammon
Citrus & Herb Whole-Roasted Turkey
BBQ Spice-Rubbed Beef Brisket
Slow-Roasted Pork Belly

Served with traditional gravy | cranberry jelly | apple chutney
wholegrain mustard | horseradish cream | Yorkshire pudding

DESSERT BUFFET

Cheese Station

a variety of cheeses | balsamic onion marmalade,
apricot chutney | spiced apple compote | fresh fruit
nuts | dried fruit | charcuterie | homemade mini seeded rolls
roosterkoek | garlic buns | crackers | cheese sticks

Gelato Station

selection of homemade ice creams
cup or cone with assorted toppings and sauces

Hot Dessert Station

cape brandy pudding
ginger sticky toffee pudding
served with vanilla crème anglaise and whipped cream

Yule Log

fresh cream | berry compote | cocoa

Crème Caramel

Croquembouche

rose | cassis | white chocolate

Seasonal Fruit Platters



Wishing you a Merry Christmas

COPA
RESTAURANT