



CHRISTMAS DAY BUFFET

LET THE
FEAST BEGIN

Artisan Bread | Charcuterie | Grazing Table

whipped herb butter | smoked paprika butter
olive oil and balsamic reduction | mini olive ciabatta
sourdough | rosemary and garlic focaccia
garlic buns | mosbolletjies | flavoured butters
olive tapenade | hummus | preserves

Pickled Tongue

traditional mustard dressing
gherkins and pickled onions

Corned Beef

mustard mayonnaise | sauerkraut

Watermelon, Feta and Mint

served with salad aged balsamic glaze

Festive Grain Salad

pearl couscous | roasted butternut | cranberries
pumpkin seeds | baby spinach
maple-orange dressing

Smoked Butter Fish

platter with capers | red onion | lemon wedges
Marie rose dressing

Live Carving Station

garlic and rosemary leg of lamb
slow roasted beef sirloin
bourbon glazed gammon pineapple
whole roasted turkey crown

Accompaniments

with traditional gravy | mint sauce
wholegrain mustard | red wine jus
horseradish cream | cranberry relish

Hot Buffet

honey and herb roasted chicken
pan fried line fish with smoked tomato and fennel cream
grilled lime

Vegetables and Sides

cauliflower and broccoli bake with cheese sauce
festive rice pilaf with cranberries and toasted almonds
duck fat roasted baby potatoes with thyme
honey roasted baby carrots and parsnips

DESSERT

Ice Cream Bar

soft serve with accompaniments

Hot Dessert Station

5 spice molten chocolate pudding
with crème anglaise

Christmas Cake Yule Log

Ginger Brûlée Tart

Christmas Croquembouche

white chocolate and rose
dark chocolate and crème de menthe

Individual Trifles

traditional trifle

Fresh Seasonal Fruit Display

Artisan Cheese Selection

Brie | mature cheddar | Gouda | blue cheese
fresh grapes | dried fruit | nuts | preserves | crackers



MERRY CHRISTMAS