



# Christmas Day

## MENU

### STARTERS

**Hot mustard & honey glaze smoked Norwegian salmon**  
cucumber | lime ribbons | horseradish foam  
sun blushed tomato | baby radish  
tomato consommé | basil pearls

**Chicken & shitake wontons**  
pickled ginger | bok choy  
radish & mange tout salad | sesame oil

### MAIN COURSE

#### FROM THE CARVERY

**Sour cherry & whiskey glazed gammon**  
cranberry compote

**Black pepper crusted sirloin of beef**  
thyme gravy | Yorkshire pudding

**Smoked paprika & sage turkey crown**  
pan gravy

**Malay spiced deboned turkey legs**  
tzatziki | tomato sambal

**Pork stuffing**  
turkish apricot | pistachio | caramelized onion

#### ON THE BUFFET

**Butternut & sweet corn soup**

**Chicken & toasted cashew**  
rice noodle | charred broccoli | sweet chilli

**Pan fried line fish**  
smoked tomato | fennel cream | grilled lime

**Steamed mussels in Thai yellow curry sauce**  
fresh coriander | sprouts | crispy onions

**Roasted potatoes**  
rosemary salt & truffle oil

**Steamed seasonal vegetables**  
parsley butter

**Ricotta ravioli**  
spinach cream | shaved parmesan  
confit tomatoes | toasted pine nuts

**Jeweled saffron rice**

**Cauliflower and gorgonzola bake**  
parmesan cheese | crispy onions

### DESSERT

**Baked Christmas pudding**  
brandy anglaise

**Christmas eclairs**  
strawberry milkshake | Mexican chocolate | boozy brandy

**Trifles**

**Chocolate mud cake**  
cinnamon spiced custard | blackberry jelly | cherry compote

**Vanilla bean crème**  
dark chocolate crumble

**Classic Madiera cake**  
raspberry jelly | vanilla crème anglaise | fruit cocktail

**Chantilly crème**  
chocolate shavings

**Seasonal fruit salad**

**Amarula & white chocolate cheesecake**

**Citrus crème brûlée**  
ginger cookie

**Selection of South African cheeses**  
pickles | savory biscuits

**Fruit mince pies**

**COPA**  
RESTAURANT