



CHRISTMAS LUNCH BUFFET MENU

**R 450 per person including a glass of Moreson Miss Molly
Methodé Cap Classique and table decor.**

STARTER

Selection of fresh baked rolls, humus, basil pesto, olive tapenade
Salad bar: mixed lettuce, feta, tomatoes, cucumber, olives, onions, croutons,
crushed garlic, gherkins, chopped chilies, grated pecorino
Smoked chicken salad, mixed leaves, cinnamon marinated cranberries,
camembert, walnuts
Cured salmon and avocado parcels
Truffle and biltong croquettes

MAIN COURSE

Confit duck leg on braised red cabbage
Cape Milner bouillabaisse with mussels, calamari, line fish, lemon aioli
Osso bucco of gammon, crispy onion rings
Sweet potato and butternut gratin with coconut milk and lemongrass
Star anise infused basmati rice and sesame seeds
Steamed seasonal vegetables with almond butter
Balsamic glazed baby carrots
Carvery station: Rosemary and garlic roasted lamb leg

DESSERT

Baked apple, stuffed with raisins, apricots, plums and chocolate custard
Peppermint crisp tart
Chocolate macaroons
Wild summer berries and cream