



CHRISTMAS BUFFET LUNCHEON 2022

STARTERS

Assorted home-made breads with pâté, preserves & flavoured butter
Fig, sundried tomato & brie parcels
Fresh black bean salad
Roast butternut, pomegranate & feta salad
Garden salad with marinated feta, olives & vine tomatoes
Yellow-fin tuna fish cakes with tzaziki

MAINS

Classic Cauliflower bake
Hasselback potato, grated parmesan, crème fraiche, biltong & spring onion
Mediterranean roast vegetables
Savoury rice
Farm- style mutton pie
Lemon & herb line fish

CARVING STATION

Organic honey glazed gammon with apple sauce
Roast beef with horseradish cream & chimichurri
Roast chicken with sticky orange ginger drizzle

DESSERT

Mini wild berry trifle
Doughnut bread pudding with vanilla pod custard
Christmas mince pies
Chocolate brownie lollipops
Pavlova
Santaberries

R595 per person

R275 for children under the age of 12 years