

Traditional **CHRISTMAS** BUFFET MENU

ADULTS R350^{PP}
PENSIONERS R250^{PP}
CHILDREN U/12 R175^{PP}

SALADS & COLD TRIMMINGS

MIXED BABY LEAVES WITH RADISH & MICRO GREEN SALAD

BUILD YOUR OWN GREEK SALAD

KING PRAWN & AVOCADO COCKTAIL

MARINATED WEST COAST MUSSELS

RED CABBAGE COLESLAW

WALDORF SALAD

SMOKED CHICKEN

PICKLED FISH

HICKORY HAM

HOT BUFFET

GARLIC THYME BUTTER GRILLED CHICKEN WITH HONEY
MUSTARD SAUCE

BRAISED LAMB NECK IN RED WINE SAUCE

OVEN BAKED TROUT

PASTA LINGUINE IN ARRABIATA SAUCE

GRILLED SUMMER VEGETABLE MELANGE

CREAMED BABY SPINACH

CHRISTMAS VEGGIE KORMA

BASMATI RICE AND CUMIN

ROAST BABY POTATOES



Traditional **CHRISTMAS** BUFFET MENU



ON THE CARVERY

ROASTED TURKEY WITH APRICOT & WALNUT STUFFING
served with Cranberry Sauce

STICKY GLAZED GAMMON AND APPLE CIDER SAUCE

ROAST BEEF TOPSIDE WITH A THYME RUB

DESSERT BUFFET

CHOCOLATE ORANGE LAMINTONS

STRAWBERRY CHEESE CAKE

BLACK FOREST GATEAUX

PEPPERMINT CRISP TART

CHRISTMAS PUDDING

SHERRY TRIFLE

FRUIT SALAD

