



Christmas Menu 2018 Elegant Buffet

Welcome Drink... Seed mulled cranberry cocktail with vodka

Starters

Pancho Prawn skewers in a glass with sweet chilli & lime · Aranchini with Arabiata Sauce · Phyllo baskets with red wine poached pear & gorgonzola · Mini pate pots with melba toast · Brinjal & cashew stack · Goats cheese with onion marmalade on a pastry puff · Sundried tomato and spinach triangles with sweet chilli sauce · Creamy garlic mussel pot · Greek marinated lamb souvlaki skewers

Salad Bar & Assorted breads

Artisan & homemade bread selection · Microgreens & baby leaves · Feta · olives · avo · toasted pumpkin seeds · croutons · crispy bacon · cranberries · candied pecans

Mains

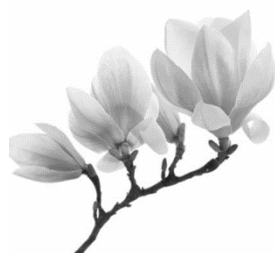
Beetroot Wellington · Butternut & spinach roulade with pine nuts · Chefs special calamari · Turkey wellington · Norwegian salmon with citrus reduction · Whole roasted fillet with a choice of sauces · Mini duck pies · Smoked & roasted pork fillet with cranberry orange relish · Middle Eastern spiced lamb

Sides

Pecan nut and cranberry quinoa · Caramelized Brussel sprouts with rosemary · Butternut brulee · Baby roasted potatoes · Green beans & broccoli with pine nuts · Glazed maple carrots · Cheesy cauliflower bake with toasted almonds · Pumpkin · sweet potato & pear bake · Saffron rice

Dessert & Cheese board

Extravagant and sumptuous buffet of mini sweet delights · Select cheeses with our homemade preserves and melba toast crackers



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PASTORIE
Est. 1885

R 695.00 Adults · R 195 Children · 10% Gratuity will be added at time of booking

choice. of conscious choice.