

Welcome drink

Sangria (Y)

Starter

Caprese wreath (n)

Woodfired Rosa tomatoes, salted compressed tomatoes, mozzarella cheese, basil pesto, basil leaves, crispy capers

Spicy watermelon (v)

Spicy compressed watermelon, paprika pineapple, fresh jalapeno, feta crumble, basil leaves

Prawn cocktail

Steamed shami prawns, spicy avocado, tomato cocktail sauce, chiffonade iceberg lettuce, salmon roe

Peach salad (n)

Grilled peaches, maple syrup roasted pecan nuts, wild rocket, blue cheese

Chicken Caesar salad & Caesar salad (v)

Panko crumbed chicken strips, crisp cos lettuce, parmesan chips, parmesan dust, anchovies, Caesar dressing

Mains

From the Carvery

Beef

Woodfired beef short rib

Gammon

Sticky pineapple glazed smoked gammon

Roasted duck

Five spice roasted duck

Fluffy Yorkshire pudding, Pork skin crackling

Chafers

Butter chicken & roti (n)

Coriander stuffed chicken supreme, spicy cashew butter sauce, flaky buttery roti

Kingklip, fennel & clam linguine

Cajun spiced grilled kingklip, white wine & fennel bulb steamed white clams, al dente linguine

Butter ravioli (v)

Pasta pockets filled with roasted butternut, feta, butternut purée, Maldon salted pumpkin seeds

Pilaf rice

Infused jasmine rice

Desserts

Paddington cake (n)

Almond, marmalade cake

Trifle (n) (Y)

Durbanville Hills sparkling Sauvignon Blanc poached peaches, strawberry jelly, crème anglaise vanilla sponge, pecan nut crumble

Chocolate yule log

Chocolate sponge cake, vanilla cream, orange, chocolate ganache

Christmas cake (n) (Y)

Brandy soaked fruit, nut cake

Mince pies (n)

Cinnamon pastry tart, fruit, nut crumble

Amarula Crème Brûlée (Y)

Amarula soft set Anglaise, torched sugar

Cupcakes

Eggnog centre filled cupcakes, vanilla frosting

R 850

PER PERSON

7-12: R 425 | 0-6: Complimentary



BLAAUW
BERG
BEACH
HOTEL

