

# CHRISTMAS MENU

## STARTERS & SALADS

REFRESHING GAZPACHO  
BRANDY CHICKEN LIVER PATE  
*SERVED WITH CROSTINI*  
AUBERGINE, BUTTON MUSHROOM, AND SUNDRIED TOMATO CHUTNEY  
*SERVED WITH FRIED TORTILLA*  
AN ASSORTMENT OF BREADS AND CONDIMENTS.

## SALADS

**BUILD A SALAD BOUTIQUE**  
TOMATO | ONION | MIXED PEPPER | PEAS | LETTUCE | OLIVES | CUCUMBER

SALAD CAPRESE  
SUMMER SALAD  
PEARL BARLEY SALAD

**ACCOMPANYING CONDIMENTS:**  
DICED BACON | BLACK BEANS | TOASTED CROUTONS | CROUTONS | DILL CUCUMBER STICKS | MINI SPICY CHICKEN BITES

## ROASTS

ROASTED LEG OF LAMB SERVED WITH MINT SAUCE  
TURKEY ROLLED SERVED WITH CRANBERRY SAUCE  
GAMMON SERVED WITH APPLE SAUCE  
BROWN GRAVY.

## FROM THE POTS

BROWN LENTIL BOBOTIE  
AN ARRAY OF SUMMER GREENS  
VANILLA SCENTED ROASTED PUMPKIN  
GARLIC ROASTED POTATOES  
YELLOW RICE  
PASTA PRIMAVERA  
DURBAN CHICKEN CURRY SERVED WITH SAMBAL  
FRIED HAKE FILLET SERVED WITH TARTAR SAUCE AND LEMON WEDGES

## DESSERTS

MINI MEAT MINCE PIES  
CHRISTMAS PUDDING SERVED WITH WARM CUSTARD  
CHOCOLATE YULE CAKE LOG  
MINI ROOIBOS SCENTED MILK TART  
FRUIT TARTLETS  
BERRY TRIFLE  
CARAMEL CHOCOLATE BROWNIE  
TROPICAL FRUIT SALAD  
BRANDY EGG NOG