

CHRISTMAS MENU

STARTERS

MIXED LETTUCE
CONDIMENTS

SLICED ONIONS, MIXED SLICED PEPPERS, CHERRY TOMATOES, FETA CHEESE, OLIVES, CUCUMBER
ROASTED CAJUN CHICKEN, GRILLED PINEAPPLE, ROCKET & AVOCADO SALAD

GRILLED MEDITERRANEAN VEGETABLE COUS-COUS SALAD WITH CHERRY TOMATOES, OLIVES & HALLOUMI

CHARCUTERIE, WITH PICKLES, MUSTARDS

SEAFOOD PLATTER

FRESHLY BAKED BREADS

MAINS

FROM THE CARVERY

ROAST RIB OF BEEF WITH HORSERADISH & YORKSHIRE PUDDING

FROM THE BUFFET

ROAST TURKEY WITH A SAGE & ONION STUFFING PIGS IN BLANKET AND A CRANBERRY JUS

HONEY GLAZED GAMMON WITH APPLE SAUCE

LAMB RIBLETS WITH A YOGHURT & MINT JUS

GRILLED LINE FISH WITH A PRAWN & MUSSEL SAUCE

CAULIFLOWER & BROCCOLI GRATIN

GRILLED MEDITERRANEAN VEGETABLES

ROSEMARY & GARLIC ROASTED BABY POTATOES

SAVOURY RICE

BUTTERNUT RAVIOLI WITH BURNT SAGE BUTTER

DESERT SELECTION

WILD BERRY CRÈME BRULE

BLACK CHERRY CHEESECAKE

SEASONAL FRESH FRUIT SALAD

TIRAMISU

MALVA PUDDING WITH CUSTARD

SOUTH AFRICAN CHEESE PLATTER WITH CHEESE BISCUITS, GRAPES, CELERY AND FIG PRESERVE