



# Christmas Buffet 2026

## ANTIPASTI & STARTERS

### Italian harvest board

A rustic spread of cured meats, paired with cheeses, olives, and crusty bread

### Caprese salad

Tomatoes layered with fresh mozzarella and basil, drizzled with extra virgin olive oil

### Bruschetta trio

Crisp crostini topped three ways: classic tomato, earthy mushroom, and savory olive tapenade

### Seafood chowder

Creamy chowder with local seafood

### Build a salad

Cocktail tomatoes, onion, cucumber, olives, feta cheese, mixed peppers, lettuce, carrot sticks

### New Potato Salad

With a twist

### Bread Station

Variety of fresh baked breads

## CARVERY & HOT MAINS

### Porchetta

Slow-roasted pork belly rolled with garlic, rosemary, and herbs, finished with golden crackling

### Roast beef

Tender slices of beef rump, roasted to perfection and served with rich jus

### Chicken cacciatore

Rustic Italian braised chicken with tomatoes, olives, and herbs

### Vegetarian lasagna

Layers of pasta, ricotta, spinach, and tomato sauce baked until bubbling and golden

### Fried hake

With lemon wedges and homemade tartar sauce

## STARCH

### Rosemary roast potatoes

Crispy golden potatoes roasted with rosemary and sea salt

### Riso Bianco

Basmati rice finished with olive oil for silky texture

### Polenta with parmesan

Creamy polenta enriched with parmesan, a rustic Italian staple

## VEGETABLES

### Savory roasted sweet potato

Caramelized sweet potato wedges with sesame seeds

### Garlic & parmesan green beans

Tender beans tossed in garlic butter and parmesan

### Honey-Glazed Carrots with Thyme

Sweet baby carrots roasted with honey, butter, and thyme.

## DOLCI (DESSERTS)

### Tiramisu glasses

Classic tiramisu, layers of coffee-soaked sponge and mascarpone cream

### Malva pudding

A South African favorite, rich sponge pudding with caramelized sauce

### Bûche de Noël

Traditional Yule log cake, rolled sponge with cream filling, decorated festively

### Cheesecake Squares

Creamy, rich, sweet, and deliciously smooth

### Cannoli bites

Crisp pastry shells filled with sweet ricotta cream

### Classic Croquembouche

Tower of caramel-glazed profiteroles