



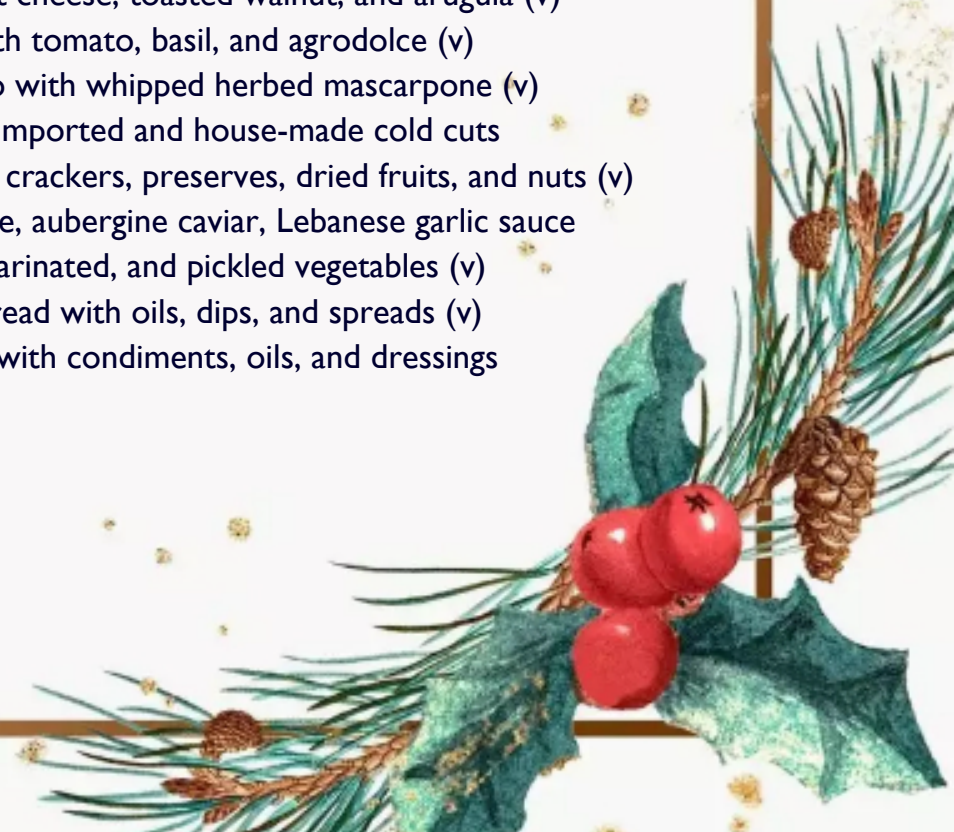
CHRISTMAS LUNCH MENU

SOUP

Roasted butternut & apple soup (v)
Bone Soup

COLD SELECTION

Roast Mexican corn & pineapple salad (v)
Avocado, beans, and mango salad (v)
Beef carpaccio with parmesan, rocket, and horseradish aioli
Mediterranean lentil, chickpea, coriander, and capsicum salad
Tuna, pasta, wasabi & red onion salad
Roasted butternut, couscous, and mint salad (v)
Beef tartare with arugula, parmesan, smoked salt, and aioli
Spicy prawn on a bed of Peruvian guacamole
Pickled beet, goat cheese, toasted walnut, and arugula (v)
Burrata with tomato, basil, and agrodolce (v)
Melon gazpacho with whipped herbed mascarpone (v)
Selection of imported and house-made cold cuts
Cheese selection with crackers, preserves, dried fruits, and nuts (v)
Hummus, tapenade, aubergine caviar, Lebanese garlic sauce
Charred, marinated, and pickled vegetables (v)
Artisanal bread with oils, dips, and spreads (v)
Salad leaves with condiments, oils, and dressings





LIVE SUSHI STATION

Whole baked salmon
Beetroot and gin-cured salmon sides
Garlic and chili marinated queen prawns
Mussel and calamari in garlic, olive, and lemon vinaigrette
Smoked mackerel pâté
Tuna tartare
Ceviche

LIVE COOKING AND BUFFET STATIONS

Whole roast beef rib
Whole turkey with cranberry jelly
Biltong spice rib eye steak
Peri peri chicken
Crispy roast duck with whisky marmalade sauce
Whole lamb
Live chicken tandoori with naan
Goat koroga with pumpkin chapati
Lamb bhuna ghost
Red wine braised oxtail
Roasted tikka paneer with sweet capsicums (v)
Grilled rock lobster with lemon butter
Omena
Jumbo prawns
Octopus tentacles





SIDES (V)

Ugali

Matoke

Creamed spinach

Roasted butternut and sweet potato

Cauliflower cheese

Sweet carrots

Batata vada

Vegetable biryani

Onion bhaji

Mahindi choma

KIDS' CORNER

Cheesy steak burgers

Sticky chicken lollipops

Fish fingers

Corn rice

Fries

Hot dogs

THE END

Selection of local, international, and traditional
Christmas desserts, cakes, puddings, and treats

