

To Start

Caprese Salad with Marinated Mozambique Prawns

Watermelon | heirloom cocktail tomato | burrata | pine nuts
basil pesto | mint | aged balsamic vinegar (S)(D)(N)

Buffet Mains

Gammon with pineapple and cherries (P)(D)

Catch of the day with mussels and "Christmas spiced" beurre blanc (S)(D)

Braai'ed thyme marinated lamb leg of lamb with mint jelly (D)

Chicken paillard with lemon mustard sauce (D)(G)

Spinach and ricotta ravioli with sundried tomato pesto (V)(D)

Butternut zoodles with pumpkin seeds, sage and salsa verde (V)(D)(N)

Butter chicken (D)(N)

Duck fat roast potatoes (D)

Yorkshire pudding (V)(G)

Creamy Parmigiano Reggiano polenta (V)(D)

Roasted root vegetables with honey and nutmeg (V)(D)

Truffle cauliflower and broccoli cheese bake (V)(D)(G)

Brussels sprouts with pancetta and hazelnuts (P)(N)

Herb pesto market vegetables (V)(N)

Sweet potato cinnamon purée (V)(D)

Saffron pilaf rice (V)

Carvery Selection

Whole Christmas Turkey

Dried fruit stuffing | cashew nuts | turkey gravy (D)(N)

Thyme and Confit Garlic Prime Rib

Sauce Périgueux (G)(D)

Plated Dessert

Deconstructed Christmas Trifle

Variations of cherries | Champagne | meringue | Crème Diplomat
white chocolate chantilly | brandied mincemeat | gold
(V)(D)(G)(A)(N)

Take Home Mince Pies

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten

*Carols by
Candlelight*

THE OCEAN TERRACE

