

CAROLS BY CANDLELIGHT

APPETIZER

SALMON CONFIT WITH FISH CRACKLING (D, G)

Dill custard, charred citrus, fennel, dill, passion fruit,
labneh, salmon roe, violas

HOT BUFFET SIGNATURE MAINS

Grilled line fish with langoustine tails, mangetout &
Champagne beurre blanc (S, D, A)

Cape Malay spiced bobotie with almonds & festive chutney (D, G, E, N)

Slow-braised Karoo leg of lamb with rosemary & cranberry jus (D)

Festive roast chicken thighs with apricot & brandy glaze (D, A)

Honey & mustard glazed gammon with pineapple and cherry (P, D)

Porcini mushroom, spinach & sage cannelloni with nutmeg (V, D, G, E)

Butternut & saffron pilaf rice with toasted cashews (V, N, E)

Maple glazed root vegetables with candied pecans (V, D, N)

Brussels sprouts with bacon & chestnuts (P, N, D)

Cauliflower & broccoli gratin with black truffle (V, D, G, E)

Crispy duck fat baby potatoes with thyme salt (D)

Sweet potato cinnamon purée with torched meringue (V, D, E)

HOT BUFFET SIGNATURE MAINS

Slow roasted beef prime rib

Sliced to order

Red wine jus, horseradish cream, traditional Yorkshire pudding (D, G, A)

Christmas turkey roulade

Festive dried fruit, cranberry compote, turkey jus (D, G, E)

TO FINISH

CHRISTMAS BAUBLE (V, D, G, E, N)

White chocolate, black cherry, Madagascan vanilla, gingerbread, gold

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

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.