



12A

THE TWELVE APOSTLES  
HOTEL AND SPA

## Christmas Eve Marquee

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### ***North Pole Village Bread Market***

Fire-baked Breads served with Venison Biltong Pâté

Snoek Crème Chicken and Cranberry Pâté

***(Vegan and Vegetarian Options)***

Coal Roast Tomato Chutney | Kalamata Olive Tapenade

### ***“The Sled” Charcuterie Selection Platter***

Coriander and Venison Koftas | Confit Chicken, Fruit and Nut

Roulade | Kudu Biltong | Beef Droëwors | Honey Mustard

Horseradish Aioli | Sriracha Dip | Sticky Hickory Chicken Wings

### ***Arctic Salmon Fish Platter***

Pepper Mackerel Frikkadels | Minus 60°C Tuna Tartare

Smoked Salmon Trout Biltong | Gravlax Style Salmon Trout

Roses Salmon Pavé, Chive Crème Fraîche and Trout Roe

Crispy Caper Berries and Ciabatta Wafers

### ***Santa’s Snack Spiced Station***

Beef Prego Mini Roosterkoek | Roast Chicken, Boerenkaas and

Onion Marmalade Pies | Spiced Vegetables Dhaltjies | Atchar Aioli

Bobotie Spring Rolls | Assorted Quiche

### ***Mrs Santa’s Garden Buffet***

DIY Station with Baby Leaves | Assorted Dressing | Cucumber

Herbed Feta | Red Onion | Marinated Kalamata Olives

Herb Croutons | Shaved Parmesan

Smoked Chicken and Asian Vegetable Salad, Spring Onion and  
Pickled Cranberries

Smoked Snoek, Pickled Apricot, Baby Green Salad with Julienne  
Vegetables and Lime Dressing

Poached Egg, Baby Gem, Roasted Peppers, Baby Tomato Salad,  
Ciabatta Croutons, Caesar Dressing

### ***Mrs Santa’s Vegetarian And Vegan Garden Buffet***

Grilled Zucchini, Crisp Onion, Broccoli and Fine Bean Salad with  
Lemon Vinaigrette

Burnt Cauliflower Salad with Poached Pear and Crushed  
Hazelnuts

Christmas Cabbage Slaw, Pickled Sultanas and Toasted Almonds  
Fennel and Apple Salad with Toasted Walnuts with Thyme and  
Cumin Labneh

Goats Cheese, Grape and Fig Tartlets

Sun-blushed Tomato and Brie Mousse on Pretzel Crostini



***From Santa's Butchers Block***

Mustard, Thyme and Juniper Rubbed Beef Fore Rib with Brandy  
Peppercorn and Pan Jus  
Dukkha and Wild Garlic Rubbed Leg of Lamb and Mint Pan Jus

***Feast Of Hot Buffet***

Pork Belly with Sticky Miso Glaze and Pork Puffs  
Bacon-wrapped Turkey Breast with Mushroom and Sage Stuffing  
Grilled Sustainable Line Fish with Mussel Butter and Parsley  
Velouté  
12A Seafood Linguini Pasta

***From Santa's Garden***

Chickpea, Baby Spinach and Coconut Curry  
Cauliflower and Broccoli Bake, Panko Parmesan Crumbs  
Braised Brussels Sprouts, Kale, Red Onion, Crisp Onion  
12A Spiced Pilaf Rice  
Sautéed Seasonal Baby and Young Root Vegetables  
Slow Roast Hasselback Potatoes

***Mrs Clause Dessert Favourites***

Frangipane and Summer Berry Tartlets  
Banoffee Swiss Roll  
Chocolate Creme and Roast Almond Whoopie Pie  
Local Cheeseboards with Preserves and Crackers  
Black Forest Gateau  
Macadamia Nut and Salted Caramel Pie

***(Vegan and Vegetarian Options)***

Seasonal Fruit Salad  
Christmas Rocky Road Brownie  
Assorted Bon Bons and Homemade Sweets  
Ginger and Dark Chocolate Pudding with Custard  
Spiced Cake with Vanilla Bean Mousse

