



**THE OCEAN TERRACE  
CHRISTMAS LUNCH BUFFET**

**25th DECEMBER 2023 - R 2 900 PER PERSON / R 1 900 PER CHILD UNDER 12**

**SEASON'S GREETINGS**

Christmas cocktail

**PRE STARTER**

Beatrice Royale, baked oysters, aged Cheddar mornay, flamed Mozambican prawns, charred lime

**STARTER**

Vintage prawn cocktail, fennel and grapefruit salad, avocado, cocktail cognac sauce, lumpfish caviar

**OR**

Artichoke walnut cigars, red pepper hummus, yellow split peas, flamed green tomato,  
lemon vinaigrette (V)

**CARVERY**

Roast turkey with walnut and sage stuffing, grilled pork chipolatas, cranberry-rooibos jus  
Pineapple glazed gammon with with apple sauce  
Double braised beef short rib, horseradish cream sauce

**HOT BUFFET**

Sautéed chicken breast, chestnuts, shallots, tarragon white wine cream

Curried lamb shoulder, coriander, garlic naan

Mussels, Champagne and chive cream, dehydrated garlic, dill pesto

Seafood bake, prawn, mussels, calamari, seafood velouté, phyllo pastry

Baked line fish, preserved lemon, seafood farce

Butternut, red pepper, baby spinach tagine, coriander, preserved figs (V)

Braised chickpea, cauliflower and okra, crisp onions, rosemary (V)

Creamed broccoli with glazed Grana Padano

Saffron, thyme and rosemary rice

Roasted young carrots, capers and citrus zest

Roast potatoes with Maldon sea salt and rosemary

Cinnamon and pumpkin fritters

**PLATED DESSERT**

Mini Christmas puddings, brandied crème anglaise, cinnamon and milk tart ice cream,  
red velvet macaron

**SOUTH AFRICAN MIDLANDS CHEESE PLATTER**

Chef's selection of three cheeses, homemade walnut bread, lavosh crackers,  
red onion marmalade, green fig preserve

**COFFEE AND PETITS FOURS**

Tea, coffee, glazed fruit mince pies, coconut covered lamingtons, raspberry macarons