

Graze Christmas *Menu*

R590 per person | R295 for children under the age of 12

Cold Selection

Fresh garden greens with condiments & dressings
Warm artisan breads with flavoured butters
Mussel chowder with coconut milk & fennel
Crab & mango salad with lime dressing
Butternut & feta salad with pomegranate dressing
Watermelon, roasted feta & mint salad jars
Mini feta & biltong quiches with balsamic onion marmalade
Citrus-cured salmon with avocado mousse
Mini charcuterie jars
Lamb kofta fingers with minted yoghurt

Roasts

Honey, mustard, orange & clove-glazed gammon
Slow-roasted beef sirloin with garlic & rosemary
Whole turkey with herb butter, sage & cranberry stuffing

Hot Selection

Slow-cooked lamb in a fragrant curry sauce
Orange, honey & rosemary roasted chicken with pan gravy
Herb-crusted line fish with Champagne beurre blanc

Accompaniments

Yorkshire puddings
Rich gravy, onion rings, cranberry sauce & horseradish cream
Savoury rice & roasted potatoes
Seasonal vegetables

Sweet Selection

Traditional Christmas pudding with brandy sauce
Mini pavlovas with seasonal berries
Mini lemon tartlets
Red velvet Christmas logs with cherry & coconut coulis
Festive vanilla cupcakes
Tiramisu cups with salted chocolate shards
Gingerbread biscuits & seasonal macarons
Fresh fruit salad & ice cream