





## **Cold Selection**

Black-Eyed Bean Salad with Roasted Red Peppers & Herb Vinaigrette

Confetti Tri-Colour Pasta Salad with Sun-Dried Tomatoes & Pesto Drizzle

Marinated Roast Mediterranean Vegetable Salad with Balsamic Glaze

Deconstructed Greek Salad with Feta Crumble & Kalamata Olives

Italian Charcuterie Platter: Parma Ham, Salami, Turkey Pastrami & Hickory-Smoked Ham with Melon Medallions

Smoked Trout with Creamed Horseradish & Micro Herbs

Chilled Prawn Cocktail with Classic MarieRose Sauce

Artisanal Breads & Rolls Selection

Assorted Flavoured Butters: Biltong Butter, Herb Butter, Roasted Garlic Butter

## Carvery

Roast Whole Turkey with Cranberry & Orange Chutney, Sage & Onion
Stuffing Honey & Mustard Glazed Gammon with Pineapple Compote

## **Hot Selection**

Pumpkin Ravioli with Roasted Tomato Cream & Parmesan Crisp
Creamy Chicken & Prawn Curry with Coconut & Cashew Infusion
Charcoal-Grilled Beef Short Ribs in Red Wine Reduction
Aromatic Basmati Rice with Toasted Almonds
Seared Ostrich Fillet with Madagascan Pepper Sauce
Baby Tilapia with Lemon Butter & Prawn Velouté
Baked Cauliflower Gratin with Gruyère & Nutmeg
Creamed Spinach with Feta & Sautéed Button Mushrooms

## **Dessert Selection**

Traditional Christmas pudding with Brandy Custard

Mini Mince Pies with Spiced Orange Glaze

Granadilla Cheesecake with Passion Fruit Coulis

Chocolate Ganache Tartlets with Raspberry Drizzle

Mixed Berry Pavlova with Whipped Vanilla Cream

Seasonal Fresh Fruit Platter with Ice Cream Selection

Interactive Chocolate Fountain with Assorted Marshmallow Sticks

South African Cheese Board with Gourmet Crackers, Chutney & Preserves