



# **CHRISTMAS LUNCH MENU**

## **WELCOME DRINKS ON ARRIVAL**

#### **STARTERS**

Cucumber ,fennel and Walnut salad
Buffalo wings
Roasted glazed carrot, rocket and lentil salad/
Creamy mussels
Lamb meatballs
Assorted mini quiche
Prawns salad drizzled in creamy lemon and herb sauce

#### **COLD BUFFET SELECTION**

Symphony salad with selection of dressing: herb vinaigrette, thousand island and honey mustard
Assorted lettuce leaves, cocktail tomatoes, clives, croutons, white, red and

Assorted lettuce leaves, cocktail tomatoes, olives, croutons, white, red and spring onion

Crab stick and pineapple salad
Baby potato salad topped with a wholegrain and mayo dressing

Creamy Chicken Waldorf salad with celery and toasted nuts

Penne pasta tossed with julienne cut garden greens drizzled with a lemony
herb sauce

Pickled fish served with a sweet and sour onion sauce

A selection of cold fish cuts

An array of condiments – sambals, pickles, chutneys, raita, shaved coconut,
Display of assorted breads and cocktail rolls accompanied with butter

Selection of mirrored chicken and turkey breasts with pickles and mustard

Mezze platter with hummus Crudités and a cream cheese dip

Adults R725.00 | Kids R360.00 (AGED 4-10)







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## **HOT SECTION**

Soup of the day Carrot and lentil soup served with garlic croutons

## MAIN HOT BUFFET & LIVE ACTION STATION

Grilled prawns with a trio of succulent sauces - lemon, garlic and peri-peri sauce

Lamb chops Cajun style char grilled served with a mint jus

#### STEAMING HOT CHAFING TOPS

Pilaf rice infused with saffron, raisins and cardamom (v)

Baked butternut with a cinnamon and orange sauce (v) Glazed carrots with minted herbs (v)

Braised corn with onion and black pepper (v)

Roasted new potatoes with fresh herbs and garlic (v)

Broad bean curry served with butter roti (v)
Baked penne pasta with garlic spinach topped and baked with parmesan and mozzarella cheese (v)

Deep fried paneer served with a sweet chutney sauce (v) Our famous ridge lamb curry Chinese soy and honey chicken

Crab curry

Baked lamb legs stuffed with whole garlic and carrots served with mint sauce Roast rib of beef accompanied with a Dijon mustard cream sauce Pan fried turkey breast fillets accompanied with chipolatas and cranberry sauce Seafood paella

Baked fish served with a crevette sauce

Vegetable briyani and dhal (v)

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## DESSERT

Tiramisu
Candy jars
Panna cotta
Crème Caramel
Fresh fruit display
Summer berry trifle
Traditional mince pies
Strawberry cheesecake
Ice cream and fruit salad
Croqembouche sugar tower
Pecan nut chocolate brownies
Vanilla and chocolate Swiss rolls
Christmas pudding served with crème anglaise

South African cheese board

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