



# **CHRISTMAS LUNCH MENU**

Join us for our first ever Christmas at the Coastlands Skye. Live Entertainment, Santa, welcome drinks, mini ginger bread houses, Christmas crackers and Christmas treats for every table





# **CHRISTMAS LUNCH MENU**

# AMUSE BOUCHE COMPLEMENTS OF THE CHEF

Wild Mushroom Pate on Herb Toast Topped with Enoki Mushrooms garnished with onion chip.

Or

Smoked Salmon Cannoli, Crème Fraiche, Chive Gel, Micro Beetroot and Lemon cream.

# **PLATED STARTERS**

Whipped Goats cheese Mousse with herb Cracker pickled radish, pea shoots, parmesan cracker. (V)

Arancini balls stuffed pulled chicken and chestnuts with creamy tomato sauce Garnished with Parmesan Chips. (V)

Pulled Smoked Lamb Cigar with Smoky BBQ Mayo Topped with Fresh Micro Beets.

Crispy Rice Topped with King Prawn salad with spicy aioli dusted with togarashi, red caviar, with citrus gel and dill herb oil

# **PALATE CLEANSER**

Lime Sorbet or Coconut Sorbet

# SOUP ON THE BUFFET

Creamy Langoustine Soup (SF)
Assorted Fresh Breads, Japanese Milk buns, Garlic Knots, Lavash,
Cheese Straws and Breadsticks (V)







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# COLD BUFFET INTERACTIVE SALAD STATION

Assorted Lettuces and Herbs, Cherry tomatoes, Olives, Red onion, Cucumber, Feta cheese, Croutons, Spring onion, mixed peppers, Peppadews, Pickled onion, Marinated olives accompanied by Balsamic vinegar, Olive oil, Honey mustard, Thousand Island and Ranch Dressing (V)

# **ASSORTED SALADS**

Beetroot Butternut and feta salad Caprese Salad with Basil and Pine Nuts Caramelised onion and roasted potato salad Chicken Pesto and Capsicum Pepper Pasta Salad Chilli Lemon Calamari Salad Topped with Fennel

### **HOT BUFFET**

Saffron Rice Pilaf with Apricots, Lentils and toasted Almonds (V)
Creamy Root Vegetable bake Garnished Pecorino cheese (V)
Roast potatoes with Rosemary and Garlic Cloves (V)
Honey and Ginger glaze Baby Vegetable (V)
Pan tossed Asparagus, green beans, and tender steam broccoli (V)
Roast Turkey with all the Accompaniments
Coastlands Lamb Curry
Skye Seafood Boil
Roast Lamb Roll with Mint and Pistachio stuffing with Rosemary jus
Oven Roasted Beef Wellington with Rich Jus
Duck Confit with Blood Orange and Sage Reduction





# CHAPTER 5

# **CHRISTMAS LUNCH MENU**

# **LIVE ACTION**

Grilled Prawns and Lamb Chops
Whole Baked Line Fish Stuffed with Lemon and Dill Beurre blanc

# PLATED DESSERT DESSERT BUFFET

Ginger Bread House with Assorted Candies

Mini Wreath Cakes: - Carrot Cake with Cream cheese topping
- Mini Death by Chocolate Cake
Tricolore Chocolate Mousse Cups
Chefs Peppermint Tart
Fruit Tartlets and Summer Berry Fruit Trifles
Baked Rocky Road Cheesecake
Croqembouche Sugar Tower
Hazelnut Mille-Feuille with Nutella
Selection of Christmas Pastries and Mince Pie
Assorted Christmas Dessert treats

SOUTH AFRICAN CHEESE BOARD - Served with Dessert



