

# Christmas *Menu*

**Price: R695.00 per person**

## COLD STARTER BUFFET

Platter of canapes

Smoked salmon blini with dill crème fraiche

Spiced roast pepper bruschetta with horseradish crème (V)

Smoked chicken mousse on smoked paprika cracker

Pulled Lamb Pies with cherry jus

## SALAD STATION

Build your own salad

(Lettuce, cucumber, red onion, cherry tomatoes, feta, pickled onions, olives and mixed peppers) (V)

Roasted new potato and chive salad (V)

Exotic coleslaw and roasted fennel salad (V)

Marinated Seafood with fresh herbs and lemon.

Classic Chicken Ceaser Salad

Assorted breads, dips, flavoured butter and condiments

Sambals, Pickles and Raita

## HOT STARTER BUFFET

Ginger and chilli mussels with coconut cream and garlic flat bread

Chicken Skewers with peanut sauce

Teriyaki Lamb Kofta's

Assorted samosa, Crumbed Mushrooms, Bhaja's (V)

Assorted Dips

## LIVE ACTION STATION

Prawns, Calamari, Line fish and Lamb Loin Chops

Lemon, Garlic and Peri Peri Sauces

Mushroom, Pepper and Balsamic Sauces



## MAIN COURSE BUFFET

Savoury Rice, and White Rice (V)  
Roasted Rosemary hasselback Potatoes (V)  
Chefs Seasonal Buttered Vegetables topped with thyme butter (V)  
Spiced Roast Butternut with honey (V)  
Baked Macaroni and Cheese (V)  
Braised Broadbean and Potato with roti (V)  
Cauliflower and Pea Curry with roti (V)  
SKYE's Lamb Curry with carrot salad  
Roasted Turkey stuffed with lamb, chestnuts and fresh herbs  
Pulled lamb ragu with fresh pasta and parmesan cheese  
Roasted Lemon and sumac Infused Chicken  
Spicy Durban Crab Curry

## LIVE AND AFRICAN STATION

Zulu Steamed Bread  
Braai chicken with chilli sauce  
Slow Roasted Oxtail with seasonal baby vegetable.  
Pap and Chakalaka  
Grilled Brisket with onions and chilli.  
Boerewors

## DESSERT BUFFET

Milk and cookies  
Fruit Mince pies  
Hot pudding  
Spiced date sticky toffee, with crème anglaise  
A variety of delectable treats,  
(including cupcakes, pastries, truffles, and mini cakes)  
Mini gifts desserts  
Chocolate yule log  
Christmas tree cup cakes  
Strawberry and cream panna cotta in a glass  
Mini black forest cake with fresh cherry