



CHRISTMAS EVE GALA DINNER

Thursday, 24th December 2020

BREAD STATION

A wide variety of bread of different flavors and countries
Gluten free available

SOUP

Chestnut cream soup ✓ with smoked peppered Beef julienne
Double cleared consommé with Veal filet julienne, or pan seared scallops

GARDEN FRESH AND MIXED CHOICES OF SALAD

All kinds of garden greens, lettuces and leaves ✓
Caesar salad with Chicken (Live station) & Vegetarian option ✓
Mediterranean Seafood salad with Olives, Rustic Potato salad ✓, Coleslaw ✓, Shrimp Cocktail
Arugula & Pecorino Cheese salad, Buffalo Mozzarella with Tomato & Basil
Carrots, Tomato, Cucumber, Corn, Beans, White and Red Radish ✓
Selection of salad dressings, infused oils, vinegars & relishes

COLD BUFFET STARTER SHOW PLATE

Selection of Pâté and Terrine: Game, Pork, Deer, Fish and Vegetables ✓
with Cumberland sauce and other delicious homemade condiments
Smoked Fish platter with Salmon, Trout, Eel, Tuna, Red Snapper and Mackerel
Tri color Fish Caviar on ice with Buckwheat Blini's, Sour Crème and Condiments
New Zealand green Mussels with Vegetable vinaigrette
Parma Ham with marinated Melon balls, Premium cold cuts and Ham, Thai Green Mango Salad ✓

HOT BUFFET SELECTION

Ostrich filet in Juniper cream sauce,
Wild Boar ragout with a Cherry - Gin sauce and Chocolate
Barbecued Atlantic Salmon Teriyaki on Yaki Soba noodles
Black Ink Linguine with Shrimp tossed in a creamy Lemon Butter sauce
Chicken breast with a Ricotta and Sundried Tomato filling in Black Olive sauce,
Italian Romanesco sautéed with roasted Almonds and Olive oil ✓
Bacon wrapped Veal tenderloin with Apricot chutney
Braised Red Cabbage in a Red Wine and Orange sauce ✓
Seasonal baby vegetables ✓

STARCHES

Jasmin Rice ✓, Sri Lankan grain rice ✓, Bacon Knödel with herbs,
Roasted Potatoes with Zucchini, Bell Pepper and Cajun seasoning ✓

FROM THE CHEF'S CARVING

Oven roasted traditional Christmas Turkey
Cranberry sauce, Giblet gravy, stuffing, glazed Chestnuts ✓ and Brussel sprouts ✓
Low heat roasted rack of Lamb with English Mint jelly, or Provençale sauce
Rose Beef Tenderloin Wellington in Black Forrest ham and mushroom-duxelles
Crunchy baked in puff pastry with South African red wine, or Mushroom sauce

ACTION STATION AND WOK STATION

Szechuan style Wok fried Duck
Grilled garlic marinated jumbo Prawns with Lemon Butter sauce

ASIAN STATION

Braised Duck with lotus root and species'
Asian greens with Tofu in soya sauce ✓, Steamed Blue Crab

CURRIES

Dal makhani ✓, Palak Paneer and Indian condiments ✓
Butter Chicken with homemade Garlic, Cheese and Butter Naan bread

SELECTION OF GOURMET CHEESES

Boursin au Poivre, Feta, St. Albary, Munster au Marc, Taleggio
Parmesan Gran Padano, San Simon da Costa, Emmental, Brie, and many more
Crackers, nuts, dried fruits, pumpernickel bread, truffle honey & wild mango chutney

DESSERTS, FRUITS & SWEETS

Selection of Homemade Petit Fours Festive Yuletide Log
Croquembouche - Profiterole Tower with Spun Sugar
Chocolate, Raspberry and Lemon Baked Cheese Cake
Traditional Christmas pudding with Brandy Sauce
Pink Champagne jellies on Lemon Panna cotta, Avocado, Milk Chocolate
Basil Parfait, Triple Layer Chocolate Mousse, Butter Stolen with Marzipan
Decorated Christmas Cake, Traditional Mince Pies
Tropical Fruit Display, Strawberry Tartlets, Cup Cake Corner, French Macaroons , Amaretto Tiramisu
Sour sop Mint Sorbet and more, Homemade Ice-cream Live station
Jujubes & Marshmallows with Coconut
Vanilla Pomegranate and Coconut Vereen , Assortment of Homemade Christmas Cookies
Caramelized Banana and Pineapples Flambé Live station

Freshly brewed tea or coffee

✓ Suitable for vegetarians

WE WISH YOU A MERRY CHRISTMAS