

Christmas Menu

Creating Own Salad

Design Your Own Salad Bar with Condiments and Dressings

Fresh crispy lettuce, tomato wedges, cherry tomato confit, black olives, herb-marinated green olives, mixed pickles, peppadew, cucumber ribbons, julienne bell peppers, sliced gherkins, julienne carrots, feta cheese cubes, shaved red onion, crotons, achaar, with French Mustard dressing, 1000 Island, Balsamic dressing, Ginger chilli soy dressing.

Bread Station Around the World

Mini Cocktail Bread roll on all available Colours, shapes and topping-White and Brown. Mini pretzels rolls, Sticks, Cheese sticks, Focaccia Tomato and Rosemary, Focaccia olive & Feta, Focaccia kosher salt & onion, Baguette bread whole & grilled slices with Tomato Onion dip, Feta and olive dip, Taramasalata & Garlic Tahina

Antipasto, Mezze & Cheese

Charcuterie Feast: House-roasted turkey breast, beef pastrami, artisan salami, smoked chicken slices and marinated meatballs, Melon Prosciutto, Peperoni grilled plum wrap, paired with mustard and pickles

Grilled eggplant, zucchini, peppers, carrot ribbons, artichokes, dolmades, falafel, grilled pita bread wedges served with complimentary dips on bread station.

Garnish (Grilled Stone fruit, Grapes, Fresh Strawberries, Carrot and Cucumber Ribbon, Mixed Dried Fruits & Nuts, Nuts & Fruits Brittle, Watermelon and Fig Preserve and homemade cheese preserve)

Cheese Heads: Blue Cheese, Parmigiano Rigano, Brie larger & Black night.

Homemade Fruits and cheese Logs with Fresh Figs, Herbs and Oil

Sliced Indezi cheese, Cheddar, Emmental and Rolled Mozzarella Cheese

Assorted mini cheeses

Merry Mozzarella Bites marinated in a chilli flakes, Chives, Basil, olive oil and Balsamic

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Compound Salads

Sweet potato salad finished with red onion, dried cranberry, Feta cubes & Parsley
Trio quinoa salad with dried cranberries, Kale, Apple wedges, onion, Pecan Nut dressed in honey lemon dressing

Grapefruit Shaved Fennel salad served with kalamata olives, pepper cubes, crispy croton, Pomegranate seeds and pickled ginger

Beetroot finished with goat's cheese, mandarin segments and delicate microgreens.

Summer broccoli salad with cheddar, minted tomato, shaved onion, rocket and marinated apple.

Orzo pasta salad finished with fresh minted Mediterranean cubed vegetables, Mustard and tangy mayo

Starter

New Zealand half-shell mussels topped with vinaigrette,

Sliced calamary tubes stuffed tomato, rice and parsley

Bacon Wrapped Dates stuffed with goats' cheese

Deconstructed Sushi: Sushi rice squares, cylinder, disc: Some wrapped with nori and topped with roe caviar, prawns, salmon, tuna accompanied with wasabi, pickled ginger, sesame seeds, soy sauce and julienne vegetable

Trio of Bruschetta topped with tomato, basil & red onion / Chicken with pineapple with parsley / Smoked Beef with pepper

Main Carvery

Mustard Roasted Beef Crown,

Dry Brine Oven Roasted Turkey Whole served alongside Cranberry sauce

Baked Skin-On Sliced Salmon with char grilled lime halves, and Lemon butter sauce

Cherry and pineapple glazed pork gammon paired with apple sauce

Red Wine Jus, Madagascan pepper sauce & Mushroom Sauce garnished with Yorkshire Pudding

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Hot Dishes

Thai fragrant coconut rice.
Paptart with tomato shebo and gratinated with two cheeses
Garlic herbed parmesan and butter smashed potatoes
Beef Shin slow-braised served with carrots, shallots and red kidney beans
Chicken Florantine served in white wine creamy sauce with baby spinach
Ricotta stuffed shell pasta baked in creamy chunky cherry tomato sauce gratinated with mozzarella and panko crumbs
Half and slant cut carrot pan fried caramelised and finished in oven with marble syrup and parmesan taule
Green beans freshly sauteed in butter, deglazed with pomegranate juice finished with grated ginger, parsley, dill and fresh pomegranate
Creamed Spinach with Brussels Sprouts & Nutmeg
Pumpkin Fritters with Cinnamon Sugar & Caramel Sauce

Desserts

Christmas Pudding / Sticky toffee pudding with custard.
Christmas-Log finished coloured coconut desiccated chocolate tree bucks
Chocolate brownies trees on skewer.
Stolin loave sliced
Spiced Fruit cake
Mince pies
Two mousse trifle with red velvet cake biscuit

Wonderland Station

Cereal treats crockennbush done with goodies:

Taxido strawberry
Burned marshmallows (Pink & White)
Filled profiteroles
Meringue sandwiches

Wonderland Extras:

Filled Cannoli's
Ginger Man
Candy Canes

Ice Cream Station

Cone & Scoops

Biscuit crumbles, pie fillings, chocolate sauce, chocolate vermicelli, and caramel bites.