

Christmas menu

25 DECEMBER 2012 CHRISTMAS BUFFET LUNCH

R198 pp

SALADS

Glenburn Salad: assorted garden greens, feta, cucumbers, onions
Calamata olives, mixed peppers
Asparagus, Strawberry and Rocket Salad served with vinaigrette
Bruschetta with variety of toppings
Colorful array of fresh tomatoes and avocado salad
Artichoke Hearts and Goat Cheese Salad
Poached Pear Salad with Walnuts and Blue Cheese

STARTERS

Assorted Smoked Cold Cuts

Melon wrapped in Parma Ham, Smoked Ostrich,
Roast Beef, Smoked Chicken, Mini Greek Lamb & Tzatziki Wraps

Medley of Seafood

Selection of Sushi Platter
Rollmops
Crumbed Prawn Tails
Glenburn Pickled Fish
Cocktail Platter of Crab Meat and Pineapple

Vegetarian

Piccalilli
Summer Vegetable Terrine

Accompliments & Condiments

Assorted Homemade Breads, Dips and Pate
Croutons, House Dressings, Sauces



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MAIN HOT BUFFET

Carvery

Roast Turkey Roll with Traditional Stuffing
Roast Glazed Gammon

From the Chafing Dishes

Sliced Pickled Brisket nestled on a bed of Sauerkraut
Grilled Kingklip with a White Wine and Leek Sauce
Glenburn Traditional Oxtail
Chicken Fillet topped with Honey and Wholegrain Mustard Sauce

Vegetables

Parmesan Crusted Cauliflower & Broccoli Bake
Butternut Mousse

Starch

Oven Roasted Roast Potatoes
Savory Rice

DESSERT

Black Forest Cake
Crème Brûlée
French Lemon Tart
Christmas Trifle
Malva pudding & custard
Chocolate Mousse
Sliced Fruit Platter
Vanilla Ice Cream and Condiments
Pan Cakes with Berry Compote
Assorted Chocolate Truffles
A Christmas Tree of Profiteroles drizzled with Chocolate
Traditional Christmas Pudding and Brandy Sauce