



## THE ROARING 20's

YOU ARE CORDIALLY INVITED TO JOIN US AT OUR  
**New Year's Celebration 2019**

DECEMBER 31ST, 2018

### **Bread Selection**

A selection of freshly baked breads served with a selection of dips and a variety of flavoured butter

### **South African Cured Meat Selection**

Locally cured meat platter - venison tartare, smoked turkey breast, beef biltong, mustard, pickled onion shells, *droëwors* and pickles

### **Salmon Trout Selection**

Cape Khoisan salt and nori cured salmon trout, smoked salmon trout, salmon pavé and trout roe accompanied with lime crème fraîche, crisp caper berries and salmon tartare

### **12A Calamari Tapas**

Marinated baby calamari with a balsamic mayo dressing, avocado dip, tomato salsa and corn chips

### **Cold Buffet**

D.I.Y salad station - a variety of baby leaves, cucumber, feta, olive, red onion, marinated olives, herb croutons, shaved parmesan and a selection of assorted dressings

Oven roasted sweet potato and bacon salad with goats cheese and mixed seeds

Quinoa salad with roasted baby vegetables and humus dressing

Roasted baby potatoes honey mustard and pickled onion salad

Summer green salad with chargrilled orange segments and toasted hazelnuts

Asian slaw with butternut and toasted pumpkin seeds

Sweet and sour beetroot with toasted walnuts

Caprese salad with salsa verde

Smoked chicken rice pasta salad

Cauliflower panna cotta with parmesan crumbs

Brie and leek quiche

Bacon and spinach quiche

Rustic Spanish tomato gazpacho

Four cheese croquette with onion marmalade

Asparagus and spinach mousse macarons



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### **Carvery**

Roasted beef sirloin with a green peppercorn jus  
Oven roasted thyme and mustard rubbed leg of lamb

### **Hot Buffet**

Miso glazed pork kessler with sherry prunes  
Crispy five spiced duck with a plum sauce  
Grilled sustainable linefish with lemon and nori beurre blanc  
12A seafood marinara pasta  
Fragrant jasmine rice  
Traditional roasted potatoes with sage and crispy garlic  
Spinach, potato and lentil topped with shaved coconut  
Seasonal baby root vegetables  
Creamed cauliflower with an aged cheddar bake  
Tender stem broccoli, zucchini, mange tout with toasted pine nuts

### **Desserts**

Chocolate and almond whoopie pie  
Black forest gâteaux  
Rocky road brownie  
Frangipane and berry tartlets  
Ginger and dark chocolate hot pudding  
Yule log  
Seasonal fruit salad  
Local cheeseboard with preserve and crackers  
Spiced cake with a vanilla bean mousse  
Assorted bon bons and homemade sweets  
Bea's cheesecake served with strawberries  
Macadamia nut pie  
Creamy rice pudding with caramelised nuts