

**KAROO ART CHRISTMAS LUNCH BUFFET - 25 December 2018****Starters and Salad Section:****Chilled Vichyssoise (V)**

served with a selection of home baked Breads and Spreads:

**Antipasto Platter**

Selection of Locally sourced Charcuterie, Cheeses (V), Spreads and Preserves (V)

**Slow Roast Duck and Chicken Terrine**

with Mandarin Orange Jelly

**Roasted Butternut, Beetroot and Chevin Salad (V)**

with Salted Nut Crunch and Sweet Verjuice Vinaigrette

**Garden Salad with Condiment Selection (V)****Chilled Watermelon & Feta Salad (V)****Seafood Bounty**

Marinated Mussels, Chilled Patagonica Squid and Pesto Salad, Prawn & Mango Melange, Snoek Pâté

**Main Course Carvery & Roast Section:****Deboned Kassler Loin**

with a Honey-Mustard Jus

**Turkey Roll**

with Toasted Coconut and a Pineapple-Moskonfyt Glaze

**Rosemary Roasted Leg of Karoo Lamb****Line fish and Herb Gratineé****Spinach & Ricotta Ravioli (V)****Roasted Baby Potatoes (V)****Steamed Long Grain Rice (V)**

*\*\*\*Mains served with traditional Homemade Bread Sauce, Mint and Cranberry Jelly\*\*\**

**Dessert Section:****Traditional Brandy Christmas Pudding (V)**

with Cinnamon Vanilla Crème Anglaise & Vanilla Ice Cream

**Summer Berry Vacherins (V)**

Berry Ripple Crème Chantilly nestled upon a crisp meringue base

**Crème Caramel (V)****Tiramisu (V)****Karoo-style Christmas Trifle with all the trimmings... (V)**

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**Coffee or Tea Served with Panforte (V)**

**R 395 per adult | 50% discount for children 7-12 years | Children of 6 years of age and younger eat for free**

Please note that on Christmas Day a 10% service charge will automatically be added to the bill

(V) - denotes a dish suitable for vegetarian guests