

Flames.

ARTISAN BRAAI · CRAFT BEER

24th December 2021
Dinner Buffet
18h00-21h00
ZAR 1450pp

Start with a Glass G.H. Mumm Brut

Cold Buffet Selection & Live Station Salads

King Prawn Salad with Mango and Fresh Coriander (S)
Gorgonzola, Roasted Pear, Pecan and Arugula Salad (N)
Greens and Ancient Grains Salad (VG)(N)(D)
Freekeh, Quinoa, Barley, Arugula, Kale, Baby Spinach,
Slow Roasted Heirloom Tomato, Pine Nuts, Cultured Yoghurt Dressing

Grilled Baby Leeks, Asparagus, Poached Quail Eggs and Bearnaise (D)(V)
Tossed Caprese Salad of Braai'd Peaches, Heirloom Cocktail Tomato, Bocconcini
Basil Pesto (V)(N)(D)

Spicy Peanut Soba Noodles with Shitake Mushroom,
Coriander and Prawn (S)(N)
Farfalle Pasta Salad with Biltong, Peppadews, Feta and Morogo (D)

Selection of 3 Seasonal Chef Choice Salads, Dips, Dressings and Sauces

Vegetable Mezze

Fried Halloumi Kebabs | Falafel | Crumbed Mushrooms
Olives | Marinated Artichokes | Braai'd Zucchini | Roasted Red Pepper
Sundried Tomato Pesto | Baba Ghanoush | Vegetable Crisps
Flat Bread (V)(D)(N)

Charcuterie Selection

Pâté Maison en Croûte (D)(N)
Vegetable en Croûte (V)(D)
Chicken Liver and Blackberry Parfait (D)(N)
Venison Pâté with Cranberry Relish (D)
Salami (P) | Prosciutto (P) | Spanish Chorizo (P) | Coppa (P)
Pastrami | Roast Beef | Mortadella (P)
Dried Apricots | Pear
Selection of Preserves
Selection of Chutneys Cornichons (V)
Artisanal Breads | Crackers | Lavash | Rye (V)

Cured, Smoked & Raw

Scottish Smoked Salmon and Tuna Terrine (S)(GF)
Beetroot Cured Salmon Gravlax with Buckwheat Blinis and Lumpfish Caviar (GF)
Smoked Springbok Carpaccio with Black Winter Truffle (D)

Served With

Horseradish Crème Fraiche / Chive Remoulade / Sauce Gribiche
Dijon Mustard



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Sushi Bar

A Selection of all your Favorite Sushi and Sashimi

Including:

Spiced Inari Prawn Rolls (S)

Salmon Roses

Tuna California Rolls

Served With

Pickled Ginger | Wasabi | Soy Sauce

Soup De Jour

Lobster Bisque

Served with Homemade Artisanal Banquette and Saffron Rouille

Hot Buffet Selection

Veal Paillard with Lemon Mustard Sauce (D)

Braaiied Thyme Marinated Lamb Chops with Mint Jelly

Kingklip Served with Prawns and Mussels in Green Curry Leaf Cream (D)(S)

Butternut Squash Cannelloni with Ricotta and Sundried Tomato (V)(D)

Carvery Selection

Bourbon Glazed Gammon with Pineapple and Cherry

Crackling and Apple Sauce (P)

Whole Roasted Christmas Turkey Stuffed with Dried Fruits and Cashew Served with a Gravy (D)

Braaiied Prime Rib with Yorkshire Pudding

Served With

Bordeaux Red Wine Sauce (A)

Sides

Creamy Polenta (V)(D)

Sicilian Caponata (V)

Truffle Cauliflower and Cheese (V)(D)

Hasselback Roast Potatoes (V)

Pesto Market Vegetables (V)(N)

Brussel Sprouts With Pancetta and Hazelnuts (P)(N)

Saffron Pilaf Rice (V)

Selection Of 3 Seasonal Chef Choice Sides, Garnishes and Sauces

From-Aged Milk

South African and International Cheese

Selection (D)(N)

Ganzvlei Blue Moon | Klein River Overberg

Dalewood Brie | Foxenburg Chabris | Karoo Blue

Camembert | Cumin Boerkaas

Époisses De Bourgogn | Tete De Moine

Served With

Artisanal Bread | Water Crackers | Sesame Crisps | Rice Crisps

Seasonal Preserve | Allesverloren Port Chutney | Grapes | Fynbos Honey
Roasted Nuts



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Selection of Festive Desserts

Cherry and Almond Clafoutis with Kirsch (A)(D)(V)
Hot Chocolate and Marshmallow Cup (D)(V)
Rose And Berries with Meringue and Whipped Panna Cotta (D)(V)
Matcha and Chocolate Tartlet (D)(V)
Eggnog Panna Cotta (D)
Pistachio Éclair (N)(D)(V)
Apple Beignet (D)(V)
Amarula Macarons (A)(D)(N)
Vanilla, Cherry and Coconut Lamingtons (V)(D)
Christmas Mince Pies (V)

Live Dessert Stations

Soft Serve Ice-Cream Bar (D)(N)(V)
Candy Floss Station

Take Home Cookies for Santa (D)

V- Vegetarian **VG**- Vegan **D**- Dairy **S**- Seafood **N**- Nut **P**- Pork
GF- Gluten Free

Items subject to availability. Price includes 15% VAT
12.5% service charge will be added to parties of 8 or more.

