

Flames.

ARTISAN BRAAI • CRAFT BEER

25th December 2021

Brunch Buffet

11h00-15h00

ZAR 1250 pp

Start with a Glass G.H. Mumm Brut

Cold Buffet Selection & Live Stations

Selection Of Breads, Pastries and Danishes (D)
Fresh Fruit Selection (VG), Cereals (V) and Yoghurts (D)
Citrus Segment Salad with Mint (VG)

Salads

Turkey Cobb Salad (D)(GF)
Galician Style Octopus with Potato, Romesco and Kale (S)(N)
Salad of Spinach, Raspberry and Candied Walnut (VG)(N)
Green Asparagus with Belnori Goats Cheese, Apple
Artichokes and Creamy Herbed Dressing (V)(N)
Parmesan, Brussel Sprout, Almond and Pomegranate Salad (P)(N)
Tossed Caprese Salad of Braai'd Peaches, Heirloom Cocktail Tomato,
Bocconcini, Basil Pesto (V)(N)(D)
Roasted Beetroot Salad with Gorgonzola, Avocado and Crispy Onions (D)
Mediterranean Pasta Salad (V)(D)(N)

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)
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)
Alsatian Onion Tart with Quark and Prosciutto (P)(D)
Artisanal Breads | Crackers | Lavash | Rye (V)



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Sushi Bar

A Selection of All Your Favorite Sushi and Sashimi

Including;

Spiced Inari Prawn Rolls (S)

Salmon Roses

Tuna And Avocado Rainbow Rolls

Served With

Pickled Ginger | Wasabi | Soy Sauce

Cured And Smoked

Beetroot Cured Salmon Gravlax on Pumpernickel
Smoked Springbok Carpaccio with Black Winter Truffle, Blackberry
and Parmesan (D)

Served With

Horseradish Crème Fraiche / Chive Remoulade / Sauce Gribiche
Dijon Mustard

Hot Selection

Eggs Royale (D)

Poached Eggs on A Toasted English Muffin Topped with Hollandaise
Sauce, Smoked Salmon, Crab Claws And Salmon Roe

Or

Eggnog French Toast (D)(A)

Brioche, Honeycomb, Mascarpone, Pickled Cherries, Fresh Berries

Or

Traditional Roast Turkey (D)(N)

Whole Roasted Christmas Turkey with Dried Fruits and
Cashew Stuffing, Strudel, Butternut, Forest Mushrooms, Hazelnut, "Gravy"

Or

Bourbon Glazed Gammon (P)(D)(N)

Pork Cheek, Braai'd Pineapple, Cashew and Turnip Purée, Bok Choy,
Crackling

Or

Slow Roasted Lamb Shoulder (D)(A)

Potato Terrine, Pea Purée, Rainbow Carrots, "Lamb Sausage Roll", Mint

Or

Kingklip (D)(S)

Served With Banana Leaf Seamed Aromatic Rice, Prawns, Mussels with
A Green Curry Leaf Sauce

From-Aged Milk

South African Cheese Selection (D)(N)

Ganzvlei Blue Moon | Klein River Overberg

Dalewood Brie | Foxenburg Chabris | Karoo Blue

Camembert | Cumin Boerkaas



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Served With

Artisanal Bread | Water Crackers | Sesame Crisps | Rice Crisps

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

Selection Of Festive Desserts

Chocolate And Raspberry Bûche De Noël (D)(V)
Hot Chocolate and Marshmallow Cup (D)(V)
Pumpkin, Apple and Ginger Entremets (D)
Chocolate, Almond and Cherry Verrine (D)(N)
Spiced Eggnog with Blond Chocolate (A)(D)
Amarula Macarons (A)(D)(N)
Glühwein Macarons (A)(D)(N)
Vanilla, Cherry and Coconut Lamingtons (V)(D)
Flooded Ginger Biscuits (V)(D)
Steamed Christmas Pudding with Brandy Crème Anglaise (D)(V)(A)
Christmas Mince Pies (V)

Live Dessert Stations

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

Take Home Mini Iced Christmas Cake

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

