

Flames.

ARTISAN BRAAI • CRAFT BEER

31th December 2021

Dinner Buffet

19h00-22h00

ZAR 1650pp

Start with a Glass G.H. Mumm Brut

Cold Buffet Selection & Live Stations

Yellowfin Tuna Tartare, Chive, Potato and Crème Fraiche
Bavarois (D)
Prawn And King Crab Cocktail with White Tomato Mousse (S)
Caesar Salad with Lobster, Parmesan Shavings
and Garlic Croutons (D)(S)
Prawn, Fennel, Pear and Gorgonzola Salad
with Blood Orange (D)(N)
Green Asparagus Salad with Zucchini, Halloumi, Foraged Herbs and
Hazelnuts with A Lemon Buttermilk Dressing (D)(V)
Galician Style Octopus with Potato, Romesco and Kale (S)
Selection Of 3 Seasonal Chef Choice Salads, Dips 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

Foie Gras Torchon with Pistachio, Liquorice, Brioche (D)(N)
Chicken En Croute with Apricot Chakalaka
Vegetable en Croûte (V)(D)
Springbok Pâté on Puff Pastry Served with Allesverloren Gel and
Fig Compôte (D) (A)
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

Seabass Ceviche, Lime, Coriander, Avocado and Chilli
Scottish Smoked Salmon and Tuna Terrine (S)(GF)
Beetroot Cured Salmon Gravlax with Dill and Pumpnickel
Smoked Wagyu Carpaccio with Asparagus and Pickled Shimeji (D)

Served With

Horseradish Crème Fraiche / Chive Remoulade / Sauce Gribiche
Dijon Mustard

Flames.

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Sushi Bar

A Selection of All Your Favorite Sushi and Sashimi

Including;

Spiced Inari Prawn Rolls (S)

Salmon Roses

Tuna Hand Roll

Served With

Pickled Ginger | Wasabi | Soy Sauce

Chilled Seafood Tower (S)

Blanched And Iced

Prawns | Mussels | Lobster | Crab Claws

Served With

Clarified Butter, Lemon and A Selection of Dips and Salsas

Soup De Jour

Cauliflower Soup with Black Winter Truffle, Parmesan, Chive and Sourdough Croutons (D)

Risotto Station

A Selection of All Your Favorite Risotto Dishes Prepared to order

Hot Buffet Selection

Lamb Shoulder with Sauce Périgueux (D)

Grilled Norwegian Salmon with Chive Beurre Blanc

Monkfish Cooked Meunière (D)

Black Angus Beef Short Rib With Au Jus

Barley And Peas Risotto with Parmesan (D)

Braai' Ed Broccoli Steak with Sauce Vierge (Vg)

Carvery Selection

Beef Loin with Horseradish Sauce (D)

Roasted Suckling Pig with Craft Beer Jus (P)

Rosemary And Garlic Crusted Rack of Lamb With Mint Sauce (D)

Sides

Yorkshire Pudding

Port Braised Red Cabbage (A)

Pesto Market Vegetables (D)(N)

Honey Roasted Carrots, Parsnips and Celeriac (V)

Vegetable Wok Chinese Noodles (V)

Olive Oil Mashed Potato (V)

Chorizo Pilaf Rice (P)(D)

Creamed Spinach (D)

Truffled Macaroni and Cheese (D)

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

Selection Of Festive Desserts

Croquembouche (V)(D)
Tonka Bean Cheesecake (D)
White Wine Poached Pear (A)(V)
Malva Pudding and Lemon Verbena Crème Anglaise (V)(D)
Champagne Sabayon Berries (A)(V)
Coconut Crème Brûlée (V)
Peach And Raspberry Trifle (V)
Almond Milk Panna Cotta and Cherry (Vg)
Honeycomb Mascarpone Macarons (N)(D)
Blueberry Pavlova (V)(D)

Live Dessert Stations

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

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.

