

THE · BAY · HOTEL

CHRISTMAS LUNCH
Menu

Bread station

Selection of house-baked artisanal breads with sundried tomato butter and anchovy butter

Soup

Cauliflower, corn and smoked Haddock chowder

Salads and starters

Harissa-spiced chickpea and red quinoa salad with fresh cilantro

Waldorf salad with smoked, shaved chicken and toasted walnuts

3 Green bean salad, French bean, Snow pea and Mangetout with toasted black sesame seeds
and crispy spring onion scallions

Roasted vegetable salad with fresh basil pesto and sunflower seeds

Cured ostrich, wild rocket, piquant capsicum raspberry vinaigrette and shavings of Parmesan cheese

Assemble your own salad counter

Loose-leaf, crisp head and bibb lettuce leaves, carrot, cucumber

Shaved onions, bell peppers, plum tomatoes

Baby corn, Danish feta, Kalamata olives, bean sprouts

Toasted garlic croutons with a selection of dressings and toppings

Carvery

Traditional roast turkey with homemade stuffing and cranberry preserve

Garlic and rosemary scented Karoo lamb shoulder with minted jelly

Honey and pineapple glazed gammon with creamy wholegrain mustard

Roast port wine jus Lee and baby Yorkshire puddings

Hot sides

Oven braised carrot and parsnip roots with maple thyme butter

Baked butternut with cinnamon and floral honey

Roasted new potatoes with thyme and toasted garlic

Vegetable pulao with pomegranate rubies

Levantine vegetable moussaka in caponata ragu

Desserts

Mini almond crème brûlée with flavours of cinnamon

Fruit mince pies with powder sugar dust

Chocolate Yule log with fresh raspberries (Bûche de Noël)

Duo of chocolate mousse cups

Fresh fruit skewer crown with verbena stock syrup

Baked Pink Lady tartlet roses

Festive bread and butter pudding with Amarula eggnog

R885 per person

Children up to the age of 6 years eat at R495 per child

Luxury hats, crackers and a glass of Graham Beck Brut included