

# Mount Grace Christmas Lunch Buffet Menu

## Appetizers

Selection freshly baked breads

Crisp garden lettuce with condiments and dressings

Beef Teriyaki with crisp Asian salad and coriander, Soy Mirin dressing

Smoked chicken salad with mandarin, avocado, toasted coconut and light curry dressing

Mushroom and Tarragon A la Greque

Baby Beetroot salad with Orange and Feta cheese

Fettuccini salad with Sundried tomato, Feta, Shrimps and Sweet Basil

Bocconcini, cherry tomato and Shrimp salad with Chilli, Basil and Olive Oil

Marinated Aubergine with Garlic, Saffron, Mint and Chilli

Grilled Portobelini mushroom with Rosemary and Balsamic Vinegar

Sweet and Sour pickled Peppers and Artichokes

Marinated Calamata and green olives

Beef Carpaccio with wild Rocket and Shaved parmesan

Parma ham and Melon

Lamb Kofta with citrus Tabouleh

Lemon and Oregano Roasted Chicken with Cherries

Selection of Dips: Aubergine Caviar, Taramasalata, hummus, Green Olive Tapenade, Basil pesto, Sundried Tomato Pesto

Assorted local and International cheeses served with Water biscuits

Assorted Sushi

## Soup

Cream of Leek and Stilton soup served with Parmesan croutons

Tomato Gazpacho

## Hot Selection

Salmon fillets with French Beans, Vine tomatoes and Basil Buerre Blanc  
Lamb and Sweet Pepper Shish Kebabs in Harissa spice with Mint Couscous  
Chicken Cock Au Vin  
Vegetable spring rolls with Sweet-Spicy Peanut sauce  
Butter glazed seasonal vegetables  
Parsley Potatoes  
Line Fish served with Tomato fondue  
Roasted potatoes in goose fat  
Lemon and Mint Glazed Lamb Cutlets with Thyme Jus  
Crispy Grilled Line Fish on Buttered Courgette, Mushroom and Olives with Sauce Antiboise  
Baked Mushroom, Corn and Parmesan Polenta in a Rosemary cream  
Seasonal glazed vegetables in Basil Pesto  
Potato Rissoles in herb and Olive oil  
Waterblommetjie Bredie  
Oxtail braised in red wine  
Vegetable Lasagne  
Yorkshire Pudding  
Carvery with four roast meats

## Desserts

Hazelnut and Date bitter chocolate brownies with Crème Anglaise  
Fresh seasonal fruits and fruit Coulis  
Orange and Ginger scented Crème Caramel  
Milk Tart dusted with Cinnamon  
Chocolate Swiss Roll with Espresso Tiramisu  
Apple Strudel with Brandies Raisins & Cinnamon  
Wild Berry Pannacotta with Frangelico syrup  
Blueberry and Cinnamon Bake Well Tart  
Chocolate Crepes with Orange sauce  
Baklava with Honey yogurt  
Tiramisu  
Mixed ice cream with sauces

Coffee and chocolate truffles served afterwards

