

# Christmas DAY BUFFET

**R850 pp**

0-6 Years eat Free **From**  
7-12 Years R425 pp **12pm**

## On the Table

### Home-made Ivory Manor Breadbasket

With flavoured butter and dips

### Smoked Salmon Salad

With infused cream cheese, toasted sesame seeds, avocado, balsamic pearls, cucumber shavings, pea shoots and green oil

## Cold Buffet Selection

### Salads and Platters

Build your own salad with an array of fresh leaves and marinated salad condiments, locally sourced cheese platter with crackers, nuts and mixed fresh & dried fruits Ivory Manor charcuterie board with homemade pickles

## Hot Buffet Selection

### Protein

Grilled beef sirloin with biltong dust, crispy onions and red wine thyme jus

Honey and mustard glazed gammon with apple and cherry sauce

Lamb on a spit with mint sauce

Pan seared kingklip with crispy capers, fennel salad and creamy lemon beau blanc

Baby chicken with chimichurri sauce

### Starch

Mushroom risotto with spring onion, peas and shaved parmigiano

Sweet potato mash with herb butter and ginger infused cream cheese

Yellow savoury basmati rice with pomegranate seeds and crunchy pistachio

Soft polenta with parmesan and garlic crumbs

### Vegetables

Grilled seasonal vegetable medley in basil pesto

Cinnamon & honey glazed butternut and feta salad with sunflower seeds, blueberries and micro shoots

Three cheese cauliflower and broccoli bake with chives and dukkha spice

## Sweet Buffet Selection

Carrot cake with cream cheese frosting

Malva milk tart

Mince pie

Ginger cookies and peanut butter brittles

Christmas pudding with Amarula custard

Frozen cheesecake with Amaretto cherries

Flourless chocolate torte

Seasonal fruit salad