

Christmas Day Buffet
2024

R850pp

Cold Buffet Selection

Salads and Platters

Watermelon, Mint, Walnut and Feta Salad with Lemon and Herb Dressing.
Build your own Salad with an array of fresh Leaves and marinated Salad Condiments
Traditional Potato Salad with Sriracha Aioli and Brunoise Vegetables
Locally sourced Cheese Platter with Crackers, Nuts and mixed Fresh & Dried Fruits
Ivory Manor Charcuterie Board with homemade Pickles and freshly baked Breads

Hot Buffet Selection

Protein

Honey and Mustard glazed Gammon with Apple and Coriander Chutney
Fire Roasted Deboned Leg of Lamb with Mint Sauce & Lamb Jus
Sage, Apricot & Pistachio Turkey Ballotine with Cranberry & Thyme Gravy
Garlic and Herb crusted Kingklip with Capers & Cauliflower Salsa accompanied by a creamy Lemon Butter Sauce
Grilled 21 day dry-aged Beef Sirloin and crispy Cocktail Onion with a Rosemary Jus

Starch

Oven baked Sweet Potato with Sour Cream and Chives
Fluffy Savoury Basmati Rice
Soft Polenta with Parmesan and Herb Butter
Mini Carrot and Corn Dumplings

Vegetables

Grilled Seasonal Vegetable Medley in Basil Pesto
Cinnamon & Honey glazed Butternut and Ricotta warm Salad with Black Sesame Seeds and Micro Herbs
Roasted Greek Yoghurt Cauliflower with Dukkah Spice

Sweet Buffet Selection

Fresh Fruit Pavlova topped with Crème Chantilly
Carrot Cake with Cream Cheese Frosting
Traditional Milk Tart
Two Nut Chocolate Brownie Mousse Torte with Chocolate Glaze
Christmas Pudding with Amarula Custard
Frozen Cherry Cheesecake in a Glass

