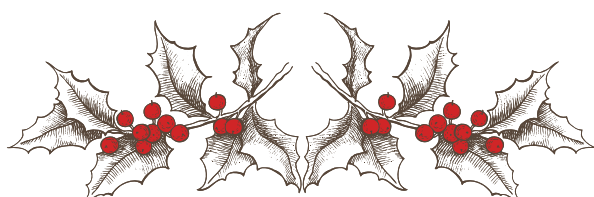


CAPE GRACE CHRISTMAS LUNCH BUFFET MENU



Cold Dishes

Artisan bread: harissa butter, smoked aubergine, loaded hummus, patés and dips

Salad harvest: fresh leaves, raw, pickled and roasted vegetables, nuts, seeds and dressings

Chilled seafood platter, including freshly shucked oysters, smoked salmon, tuna ceviche and poached prawn, pickled squid

Charcuterie, pickles and chutneys

Mushroom and parmesan quiche

Charred corn, roasted pepper and feta quiche

Curried chicken vol au vents

Caramelised aubergine and chickpea salad

Truffled potato and parmesan salad

Beef tataki and crunchy Asian vegetable salad

Smoked ostrich, balsamic glazed pear and goats cheese salad

Hot Dishes

Confit Duck, honey roasted parsnips and sweet potato purée, coriander and citrus jus

Pressed short rib, roasted potatoes, horseradish cream

Slow cooked Karoo lamb neck, tabbouleh, mint jus

Seafood butter curry, cumin pilaf, poppadum's, roti, onion crisps

Mushroom risotto, crispy parmesan and semi dried tomatoes

Stuffed aubergine goats cheese, pumpkin seeds, pesto

Desserts

Raspberry and Milk chocolate pressed tarts

Apricot Caramel Slice

Sticky Toffee Pudding

Vanilla Yoghurt, white peach and lemon verbena, mini doughnut

Guava mousse and white chocolate panna cotta

Passion fruit meringue, Coconut mousse, mango whipped ganache

Praline choux croustillant

Vanilla and cinnamon cake

Chocolate and Pistachio slice

Summer fruit salad

Selection of macaron

Traditional Christmas cake and mince pies

Local cheese, green fig konfyt, roasted nuts and home-made crackers



CAPE GRACE
ON CAPE TOWN'S WATERFRONT

R1 275 per adult R495.00 per child (6-12 years)

For bookings: functions@capegrace.com