

FESTIVE MENU





YEAR-END BUFFET EXTRAVAGANZA

R525 per person

Including welcome drink





SALAD BAR

CHOICE OF 3

Tomato and Cucumber Salad with Sesame Dressing

Fresh tomatoes and cucumbers tossed in a nutty sesame dressing, adding a crisp and refreshing start to the meal.

Roasted Butternut, Chickpeas, Tomato, Cucumber, and Avocado Salad

A hearty, nutritious salad featuring roasted butternut, chickpeas, fresh tomatoes, cucumber, and avocado, dressed with lemon vinaigrette.

Broccoli, Cauliflower, Sweet Corn & Cheese Salad

Lightly steamed broccoli and cauliflower with sweet corn, mixed in a creamy cheese sauce for a comforting, wholesome salad.

Smoked Mussels with Tomato Salsa

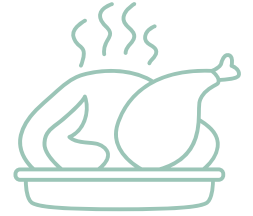
Delicate smoked mussels paired with a fresh, zesty tomato salsa for a seafood treat.

Beetroot, Feta & Walnut Salad

Earthy roasted beetroot, tangy feta cheese, and crunchy walnuts drizzled with a balsamic reduction for a satisfying and colorful salad.

Salad Bar

A variety of fresh vegetables, greens, croutons, seeds, and a selection of dressings to allow guests to craft their own salads.



HOT SELECTION

CHOICE OF 2

Carvery Station: Leg of Lamb Infused with Rosemary

A tender leg of lamb roasted to perfection, infused with fresh rosemary, and served with a rich lamb jus.

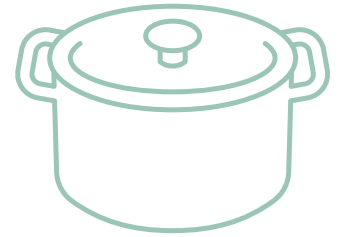
Roasted Turkey with Traditional Festive Flavours

Juicy, slow-roasted turkey seasoned with herbs and spices, served with cranberry sauce and festive gravy.

Honey-Glazed Gammon

Slow-cooked gammon glazed with honey and cloves, offering a beautifully caramelized and savoury option.

FROM THE POT



Grilled Hake with Olive Salsa & Lemon Butter Sauce

Fresh hake fillets grilled and topped with a Mediterranean olive salsa, served with a rich lemon butter sauce.

Roasted Butternut with Vanilla Essence & Butter

Sweet roasted butternut, caramelized with a hint of vanilla essence and butter for a festive twist.

Roasted Seasonal Vegetables with Balsamic Glaze

A colorful selection of roasted seasonal vegetables, finished with a drizzle of balsamic glaze for a tangy sweetness.

Savoury Rice with Mixed Herbs

Fragrant rice infused with fresh herbs, adding a light and aromatic complement to the main dishes.

Château Potatoes Infused with Rosemary & Paprika

Crispy roasted château potatoes, seasoned with rosemary and paprika, offering a perfect balance of flavours.

Creamy Vegetable Pasta

Pasta in a rich, creamy sauce with fresh vegetables for a comforting side dish.

Vegetable Korma Curry

A mild and fragrant curry filled with vegetables and rich spices, perfect for vegetarian guests.

Grilled Chicken

Oven-roasted chicken infused with Cajun Spices.



DESSERTS

Chef's Gateau Variety

A decadent assortment of gateaux, featuring indulgent flavours like chocolate mousse, black forest, and red velvet.

Rainbow Lamingtons

Soft sponge cakes dipped in colorful icing and rolled in coconut flakes for a festive twist on a classic favourite.

Fresh Seasonal Fruit Salad

A refreshing blend of perfectly ripe seasonal fruits, ideal for a light dessert option.

Christmas Pudding with Orange-Vanilla Custard

A rich, traditional Christmas pudding served with a smooth orange-vanilla custard, bringing the warmth of the holidays to the table.

Chocolate Fountain

Accompanied by sweet marshmallows, fresh fruits, and mini chocolate and vanilla cakes, the chocolate fountain is a festive centerpiece.

YEAR-END SET MENU

R440 per person
Including welcome drink



STARTERS

(Please choose one)



Seared Tuna with Herb Salad & Citrus Lemon Sauce

Lightly seared tuna, paired with a vibrant herb salad, drizzled with zesty citrus lemon sauce for a refreshing start to the meal.

Vegetable Roulade with Carrot & Ginger Purée

A vibrant roulade of seasonal vegetables, resting on a smooth carrot and ginger purée for a comforting yet flavourful experience.

MAINS

(Please choose one)

Grilled Beef Fillet with Root Vegetables, Potato Fondant & Port Wine Jus

A succulent beef fillet grilled to perfection, served with roasted root vegetables and creamy potato fondant, finished with a rich port wine jus.

Norwegian Salmon

Infused with rooibos & Butternut-Carrot Purée grilled asparagus and a velvety butternut-carrot purée for a rich, comforting dish.

Vegetable Roulade

Stuffed with butternut, creamy spinach and feta, layered on peppadew relish and garnished with brinjal chips

DESSERTS

(Please choose one)

Mini Assorted Cake Platter for One

A delightful assortment of festive mini cakes, featuring flavours like spiced carrot, rich chocolate, and fruit-filled tartlets.

Berry Cheesecake with Chocolate Dust & Berry Compote

A creamy cheesecake topped with a tangy berry compote, finished with a dusting of dark chocolate for added indulgence.

YEAR-END COCKTAIL FUNCTION MENU

R350 per person

Including welcome drink





COLD CANAPES

CHOICE OF 3

- Avocado and spicy salsa crostini
- Mini caprese skewers (Mozzarella, cherry tomato, and basil)
- Salmon & Avo bruschetta
- Grilled vegetable and hummus phyllo cups
- Smoked salmon roulade with cream cheese and chives on cucumber slices

HOT CANAPES

CHOICE OF 3

- Beef or chicken mini sliders with caramelized onions and cheese
- Mini peri-peri chicken skewers
- Vegetable samosas with mango chutney
- Tempura prawns with soy-ginger dip
- Marinated Mushroom, Boerewors & Apricot Sticks

PLATTERS

- Cheese and charcuterie platter with a selection of local cheeses, cured meats, olives, and crackers
- Fresh seasonal fruit platter

SWEET TREATS

CHOICE OF 3

- Mini malva pudding with a vanilla custard drizzle
- Mini Red velvet cup cakes
- Mini lemon meringue tartlets

H *Holiday Inn*[®]

AN IHG[®] HOTEL

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