3638 RESTAURANT

Christmas
LUNCH BUFFET

Welcome Drink

Marula & Naartjie Christmas Punch
Marula, fresh naartjie, ginger, rooibos & festive spices

Harvest Table

Freshly Baked Breads & Butter

Artisan Bread Selection
Sourdough, seed loaf, mielie bread & rosemary focaccia

Flavoured Butters
Marula & honey, smoked chilli, roasted garlic & herb

From the Garden & Fire

Fire-Roasted Baby Corn
Charred corn, smoked chilli, lime & coriander

Smoked Aubergine Dip
Charred aubergine, tahini, lemon & toasted seeds

Roasted Beetroot & Whipped Feta
Pickled berries, herbs & toasted sorghum

Charred Green Beans
Almonds, crispy onion & fermented chilli dressing

Lowveld Pickle Selection
Cucumber, carrots, green beans, cured watermelon rind & baby onions

Salad Bar

Garden Table - Your Way

Baby gem, wild rocket, baby spinach, cucumber, heirloom tomatoes, roasted pumpkin, radish, avocado, grapes, herbs, toasted seeds & peanuts

Watermelon, Tomato & Feta Salad
Mint, basil, cucumber & balsamic dressing

Roasted Pumpkin & Sorghum Salad
Cranberries, toasted pumpkin seeds, rocket & herb dressing

Charred Broccoli & Cauliflower Salad
Smoked yoghurt, almonds, raisins & crispy shallots

Mango & Cucumber Atchar Salad
Fresh mango, cucumber, coriander & lime

Dressings

Baobab & Lemon Vinaigrette
Rooibos & Honey Dressing
Chilli-Lime Dressing
Creamy Herb & Marula Yoghurt Dressing

Cold Starters

Rooibos-Smoked Trout
Pickled cucumber, horseradish cream & dill

Ostrich Pastrami
Wild rocket, pickled beetroot & mustard dressing

Chicken Liver Parfait
Spiced plum relish, toasted brioche & pickled mustard seeds

Prawn & Avocado Cocktail
Naartjie, chilli, coriander & tomato dressing

Heirloom Tomato Crostini
Goat's cheese

Hot Selection

Crispy-Skin Line Fish
Lemon, coriander & wild herb crust

Slow-Braised Beef Short Rib
Bush tomato, red wine & roasted garlic

Fire-Roasted Chicken Thighs
Smoked paprika, lemon & thyme

Venison Bobotie
Apricot, Cape Malay spices & toasted almonds
- Served with yellow rice & sambals

Wild Mushroom & Spinach Wellington
Roasted garlic, thyme & parmesan

Vegetables & Starches

Crispy Smashed Potatoes
Garlic, rosemary & smoked salt

Creamed Samp & Sweetcorn
Roasted mielies, parmesan & herbs

Charred Seasonal Vegetables
Wild herb pesto & lemon

Roasted Baby Carrots
Naartjie, honey & toasted cumin

Butternut & Morogo Bake
Cream, nutmeg & parmesan

Carvery Station

Slow-Roasted Beef Striploin
Black pepper, rosemary & roasted garlic

Christmas-Spiced Gammon
Naartjie, honey & mustard glaze

Herb & Garlic Roast Chicken
Crispy skin, sage & lemon

Smoked Pork Belly
Apple, fennel & mustard glaze

Fire-Roasted Lamb Shoulder
Rosemary, garlic & wild herb jus

Sauces

Naartjie, Honey & Mustard Glaze
Bush Tomato & Red Wine Jus
Roasted Garlic & Rosemary Jus
Apple & Fennel Sauce
Smoked Chilli & Herb Salsa
Creamy Horseradish

Vegetarian Centrepiece

Whole Roasted Cauliflower
Almond dukkah, tahini, pomegranate & herb oil

Dessert Station

Marula Caramel & Chocolate Tart
Dark chocolate, marula caramel & toasted macadamia

Rooibos & Vanilla Cheesecake
Naartjie gel & ginger biscuit

Malva Pudding
Buttermilk ice cream & warm Amarula sauce

Christmas Pavlova
Mango, passionfruit, berries & coconut

Baobab & Lemon Tart
Italian meringue & candied citrus

Mini Gingerbread Choux
Spiced pastry cream & cinnamon glaze

Chocolate & Amarula Yule Log
Dark chocolate mousse, coffee & Amarula

Traditional Christmas Station

Warm Christmas Pudding
Brandy custard, vanilla ice cream & caramel sauce

Mini Mince Pies
Cinnamon sugar & brandy cream

Handcrafted Gelato & Sorbet

Rooibos & honey
Marula & vanilla
Naartjie sorbet
Dark chocolate & coffee
Mango & passionfruit

South African Cheese Selection

Local hard, soft & blue cheeses with preserves,
honeycomb, pickles, nuts & lavash

Summer Fruit Garden

Watermelon
Mango
Pineapple
Berries
Grapes
Granadilla
Melon