

CHRISTMAS LUNCH MENU



25 December 2019 | R720pp
Experience Cape Town. At The President.

Artisan breads

A selection of freshly baked breads with dips and butters: **V**

Panettone, Brioche, 70% Rye, French baguette, knödel

Dill pesto, olive tapenade, harissa, lemon crème fraîche, black pepper butter

Cold meat

A selection of the finest smoked and cured meats such as Coppa ham, Serrano ham, beef pastrami, beef tongue, chorizo, salami, Prosciutto and smoked chicken with pickles, chutneys and mustards **GF**

Salmon and pickled fish

Salmon gravlax with caper berries, red onion and fennel crème fraîche **GF**

Curried pickled fish, onion, mustard seeds, coriander **GF**

Cold buffet of delicious salads

Lemon and chive rubbed potatoes, sour cream and peppadew salad **V | GF**

Artichoke hearts with panko crumbed eggplant, Karoo blue cheese, pickled zucchini and cucumber **V**

Farfalle pasta salad with Pecorino cheese, oven baked tomato, basil and caper berries **V**

Red quinoa and orange salad, salt baked beetroot, walnuts and cranberries **V | VG | GF**

Buckwheat and fennel salad with honey mustard, grilled pineapple and radish **V | VG | GF**

Bok choy and cabbage salad with roasted peanuts, sesame seeds, miso torched tofu and reduction of grapefruit and mirin **V | VG**

Build your own festive market salad:

Feta cheese, rocket, baby spinach, olives, roasted pear, crushed mixed nuts, lettuce, garden peas and a selection of oils and vinaigrettes

Carvery

Slow roasted cap of beef Rump with a dark chocolate and Amarena cherry sauce **GF**

Maple syrup glazed pork neck and cinnamon roasted apple sauce **GF**

Hot buffet

Lamb shoulder lattice with crème de cassis and slow cooked mirepoix vegetables

Turkey Coq au vin with herbed bread stuffing on the side

Atlantic line fish topped with lemon and nasturtium pesto **GF**

Pearl couscous with Dukkah spice, chickpeas and dried prunes **V**

Butternut and kale phyllo tart with ricotta and fennel seeds **V**

Potato and raisin curry, coconut, apricots and coriander **V | VG | GF**

Blue Gum honey roasted vegetables such as turnip, carrot, parsnip, celeriac and Brussel sprout **V | VG | GF**

Slow braised baby onions with grapes and bay leaf cream sauce **V | GF**

Dessert

Pistachio, cherry and vanilla bûche de Noël

Chocolate and orange caramel yule log

Raspberry and passionfruit crème croquembouche

St Honoré tart – trio of chocolate mousse with red currants

Traditional mini fruit cake

Blueberry Panna Cotta verrine with litchi and tonka bean jelly

Peppermint crisp entremets

Cheese Corner with a selection of local favourites, fruit preserve, onion jam, Matzo and crackers **V | GF**

Sweetie Jar:

Green apple Turkish delight **GF**

Chocolate bark

Popping candy cake pops

V - Vegetarian | **VG** - Vegan | **GF** - Gluten Free

#ThePreferredLife #AtThePresident

