



Christmas Eve Menu

LAPA DINNER

CANAPES

Garden Pea Arancini | Cream Cheese | Smoked Salmon | Nori
Mini Venison Wellingtons | Hollandaise
Prawn & Watermelon Chilli Shots

BAKERS BASKET & DIPS

Assorted freshly Baked Breads, Rolls,
Mosbolletjies Bites, Cheesy Curried Baps &
Focaccia | Hummus | Tzatziki | Peppadew Dip
| Feta & Herb Mousse | Taramasalata | Baba
Ganoush | Pesto | Mango Achaar | Tahinosalata |
Guacamole | Biltong Mousse | Chakalaka Cream
Cheese | Pineapple Salsa | Fresh Sambal

SALAD BAR

Assorted Leaves & Baby Spinach | Olives
| Cucumber | Shaved Red Onion | Garlic
Croutons | Feta | Grilled Corn Nibs | Marinated
Garden Peas | Sweet Peppers | Rosa Tomatoes
| Peppadews | Toasted Seeds | Pickled Candy
Baby Beets | Candied Pumpkin | Assorted Salad
Dressings

COLD PLATTERS

Roll Mops | Green Paw Paw Achaar
Pickled Fish | Apricot Glazed Cinnamon Croute
Beef Tannato | Wild Rocket | Capers | Tuna Aioli
Smoked Salmon | Lemon |
Shaved Fennel Bulb | Red Onion

Parma Ham & Sweet Melon | Chilli Syrup |
Shredded Kale | Sunflower Seeds
Dolmades & Truffle Oil |
Fresh Lime Wedges

HOUSE SALADS

SMOKED SALMON & MARINATED SHRIMP SALAD

Garden Pea, Apple & Fennel

WHOLE GRAIN MUSTARD POTATO SALAD

Shaved Venison Biltong | Peppadews &
Mature Cheddar

MEXICAN TEMPURA FISH TACO SALAD

Avo | Spiced Black Beans | Crisp Nachos |
Pico De Gallo | Iceberg | Sour Cream

WATERMELON & MINT SALAD

Vegan Mozzarella | Dried Cranberries |
Cucamelons | Poppy Seeds

SMOKED DUCK & ORANGE SALAD

Rocket | Parmesan | Toasted Sesame Seeds

CARVERY

Roasted Honey & Cherry Glazed Gammon | Drunken Cherries
Rosemary & Dijon Mustard Roasted Lamb Quarter
Chicken Ballantine | Lemon | Garlic | Herbs

FROM THE GRILL

Cape Malay Turkey Breast Skewers |
Peach Chutney

Marinated Beef Sirloin

FROM THE SPIT

Orange &
Honey Bush Pig

FROM THE CHAFFERS

Chakalaka
Sheba
Sweet Chilli & Rosemary Pap
Cauliflower & Broccoli Gratin
Smashed Pumpkin, Carrot, & Butternut
Panache of Summer Vegetable |
Butter | Lemon | Herbs

Garlic Roasted Potatoes
Saffron & Fennel Basmati Pilaf
Creamy Basil Mash Potato | Parmesan Cream
Mussel Hot Pot | Lemongrass |
Green Curry | Coconut Milk
Veal Osso Bucco | Crispy Onion | Parsley Pesto
Butternut Chakalaka Phyllo Bake

PASTA STATION

Choice Of Penne, Tagliatelle, or Spaghetti

Sauce Selection :

Puttanesca
Smoked Chicken & Spinach Cream
Cacio E Pepe Sauce

STIR-FRY STATION

Assorted Shredded Vegetables | Chicken Breast |
Beef Strips | Egg Noodle | Sweet Ginger Soy

SWEET TREATS

Chefs Solomon's Peppermint Crisp Parfait Tartlets
Citrus Glazed Koeksisters & Toasted Coconut
Mini Christmas Pie Stacks & Whipped Cream
Cinnamon Dusted Brûléed Melkert Pavé
Eggnog Baked Cheesecake & Berry Coulis
Mint & Rooibos Panna Cotta
Apple Strudel Crumble
Naartjie & Ginger Caramelised Mini Cakes
Salted Caramel Horn Stack
Spiced Fruit Salad
Hertzoggie

SELECTION OF HOMEMADE TIT BITS

Assorted Fudge, Coconut Ice, Amarula & Rum Chocolate Balls

FROZEN TREATS

Assorted Ice Cream, Toppings, & Dips

WARM DESSERT

Black Cherry Pudding
Marula Custard

LOCAL CHEESE SELECTION

Assorted Local Cheese Selection & Traditional condiments
Melba Toast, Crackers, Charred Grapes

KIDDIES SELECTION

Sesame Coated Sticky Chicken Wings
Tortilla Bake | Cheese Grillers | Cheese | House Ketchup
Mini BBQ Chicken Pizzas