Kruger Gate HOTEL

New Year's Eve Menu

LAPA DINNER - 2026

ARRIVAL CANAPES

PRAWN ON CROUTE
Avo Mousse I Confit Tomato I Chilli

BOBOTIE CIGARS
Tzatziki

SMOKED SALMON ON FRENCH TOAST
Fennel I Cream Cheese I Chives

SOY DEVILLED EGGS
Kewpie Mayo I Hot Smoked Mussels I Caviar

BAKERS BASKET & DIPS

Flat Bread I Ciabatta I Focaccia I Herbed Bread I Melba Toast I Tortilla Crisps
Hummus I Tzatziki I Liver Pate I Smoked Snoek Pate I Peppadew Dip I Feta & Herb Mousse I Taramasalata I Smoked Salmon Mousse I Roll Mops I Cape Malay Pickled Fish I Baba Ganoush I Tahinosalata I Guacamole I Sambals

SALAD BAR

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

PLATTERS

SLICED OX TONGUE
Piccalilli I Ploughman's Relish

ASSORTED COLD MEAT PLATTERS
Mustards I Pickled Onion I Sousboontjies

CAPRESE SALAD
Heirloom Tomato I Mozzarella I Pesto I Balsamic Glaze I Parmesan

WHOLE POACHED SALMON
Pickled Cucumber I Capers

CRUDITÉ VEGGIE PLATTER
Basil Pesto I Olive Tapenade I EVO

HOUSE SALADS

PRAWN & MANGO
Rocket I Peppadew I Toasted Sesame Seeds

WATERMELON & POPPY SEEDS
Mint I Kale I Red Chilli I Macadamia Nut Cheese

CRISP APPLE FENNEL & SMOKED SALMON
Capers I Citrus Dressing

BROWN SUGAR & SAGE ROASTED BUTTERNUT
Feta I Pumpkin Seeds I Brown Butter Honey Dressing

Main Attraction

CARVERY

Cajun & Honey Roasted Whole Chicken
Garlic & Herb Spiked Beef Sirloin

FROM THE GRILL

Peri-Peri Crocodile Skewers
Marinated Beef Short Rib
Buffalo Espetada
Cape Malay Chicken Kebabs
Sweet & Sour Pork Skewers

FROM THE SPIT

Spiced Whole Rolled Lamb Rib
Sticky Glazed Whole Roasted Duck

FROM THE CHAFERS

Herbed Pap Wheels
Sheba & Chakalaka
Basmati Pilaf
Brown Sugar & Cumin Sweet Carrots Batons
Caramelised Onion & Basil Mash Potatoes
Garlic & Rosemary Roasted Potatoes
Roasted Baby Summer Vegetables

Gratinated Broccoli & Cauliflower Cheese Bake
Cream Corn & Spinach Filled Gem Squash
Seafood Kerrie
Curry Spiced Grilled Lamb Cutlets
Slow Braised OX Tail
Vegan "Chicken" Lasagna
Butternut, Dhal & Paneer Curry

PASTA STATION

Choice Of Penne, Tagliatelle, Or Spaghetti

Sauce Selection :

Napolitana
Smoked Chicken & Mushroom Cream Sauce
Smoked Trout, Tomato, & Artichoke Pasta Sauce
Confit Tomato & Roasted Pepper Sauce

STIR-FRY STATION

Your Choice Of Chicken or Beef Strips

Assorted Shredded Vegetables I Chicken Breast I Beef Strips I Vegan "Chicken Strip" I Egg Noodle I Rice Noodles I Honeyed Ginger & Soy Sauce I Sweet & Sour Sauce

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Sweet Treats

Salted Caramel & Lemon Sweetie Pie Cupcakes
Black Forest Gateau Burnt Cheesecake
Red Wine Poached Frangipane Tart
Melktert Panna Cotta
Individual Apple Crumble
Chocolate & Strawberry Lamingtons I Toasted Meringue
Mint & Rooibos Crème Posset
Warm Spiced Cake Pave I Sweet Naartjie Glaze
Salted Caramel & Peanut Butter Croquembouche
Melon Platter with Citrus & Lemon Syrup
Let There Be Cake Caramel Mozart

FROZEN TREATS

Assorted Ice Cream I Toppings, Sprinkles & Sparkles

WARM DESSERT

CROISSANT BREAD & BUTTER PUDDING
Toasted Almonds I Apricot Glazed I Black Cherries | Coconut Custard

STICKY BRANDY & DATE PUDDING
Vanilla Whipped Cream

LOCAL CHEESE SELECTION

Assorted Local Cheese Selection & Traditional condiments
Melba Toast I Crackers I Melon Preserve I Honeyed Spiced Nuts I Dried Fruit Compote | Parmesan Wheel I Roasted Grapes I Grilled Pineapple

KIDDIES SELECTION

Smokey BBQ Chicken Mac & Cheese
Sesame Coated Sticky Chicken Wings
Egg Fried Rice
Chicken Corn Dogs
Mini Pizzas
Bottomless Strawberry & Chocolate Milkshake

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