



# Christmas Day

## MENU

### STARTERS

#### PLATED

Hot smoked Norwegian salmon  
mustard & honey glaze | cucumber & lime spaghetti  
horseradish foam textures of tomato

Goats cheese tart | biltong spiced beef carpaccio  
poached pear | pecorino | pea & mint salad  
white sherry dressing

### MAIN COURSE

#### FROM THE CARVERY

Maple & bourbon glazed gammon  
Honey mustard glazed sirloin  
thyme gravy | Yorkshire pudding  
Smoked paprika & sage turkey crown | pan gravy  
Malay spiced turkey legs | cranberry relish  
Pork stuffing | Turkish apricot | pistachio

### ON THE BUFFET

Pan fried line fish | teriyaki butter sauce | fresh coriander  
Steamed mussels | Thai panang sauce  
Roasted potatoes  
Steamed seasonal vegetables | parsley butter  
Butternut & sage ravioli | truffled spinach cream  
toasted pine nuts  
Jeweled saffron rice  
Cauliflower & gorgonzola bake | parmesan  
Prawn & tofu phad thai | toasted peanuts

### DESSERT

Baked Christmas pudding | brandy custard  
Christmas eclairs | Maple whiskey mousse  
Turkish crème | mocha & caramel | chantilly cream  
Christmas trifle  
citrus sponge | elderflower custard  
raspberry jelly | vanilla peaches  
Fresh seasonal fruit salad  
Mocha crème brûlée | lavender shortbread  
Selection of South African cheeses  
pickles | savory biscuits



# COPA

RESTAURANT