



LANZERAC

HOTEL & SPA

Est. 1692 Since



*Christmas Day
Lunch Buffet*



Christmas Day Lunch Buffet

Plated Starter

POACHED GRAPE & GOATS CHEESE BAUBLE

pistachio, balsamic beet gel, candy cane beet, crisp thyme

Salads & Cold Trimmings

marinated mussels in saffron coconut dressing

duck liver pate glass, port jelly, truffle toast, leek salad, turkey, stilton

walnut & chicory salad, cranberry dressing, grilled prawns

avocado guacamole & virgin mary dip, grilled peach, feta, passion fruit dressing

seed granola & herb salad, maple cured salmon, cranberry pickle, sour cream

micro herbs, caramelized onion & goats cheese galette, spiced apple jam

beetroot, hazelnut, frisee salad, buttermilk vinaigrette

pickled tongue with wine poached onions, apricot & herb salad

parmesan gougères, smoked salmon mousse

shredded gammon terrine, peppered pineapple, pomegranate & herb salad

potted mackerel, cranberry jelly, mustard & tarragon potato salad

cape style pickled fish & herring roll mops

chilled pumpkin & chestnut soup, sour cream & pumpkin seed rye melba toast



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Carvery Station

roast prime rib of beef
with parmesan yorkshire puddings & cabernet onion jus

Hot Buffet

five bird roast wrapped in parma ham, pistachio & red current jelly
roast leg of lamb crusted with pinotage grape jus
brandy soaked prunes in blankets & gorgonzola sauce
lanzerac's oven braised oxtail with pearl onions & foraged mushrooms
venison & pumpkin fritters, blackberry & rosemary sauce
pork & apricot crumble parcels, mustard cream & pickled red cabbage
confit ducklegs, orange glaze, cherries & pecan crumble
veggie wellington, tarragon slaphakskeentjies, mushrooms
tenderstem broccoli & cauliflower florette, cheddar, amasi bechamel
young leeks, truffle butter, garlic, thyme & ginger bread crumbs
spiced pear, oat, nut & seed balls with raspberry butter, crisp sage
brussel sprout gratin with crisp pancetta & almonds
braised root vegetables with dill & pomegranate
duck fat roasted potato wedges with herb and mixed nut sprinkle
chive, crème fraîche & nutmeg spiced potato mash



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Buffet Desserts

*hazelnut chocolate log, edible leaves, coconut snowmen
festive branches with edible hanging ornaments
chocolate, amaretto & cranberry salami
eggnog cupcakes, mulled apple tarts
sticky cinnamon buns with white chocolate icing
sticky figgy pudding with brandy anglaise
christmas spiced doughnuts with mulled wine jam
decorated 3tier christmas cake
red, white & green macaroons with tinsel strips
christmas cupcakes, mince pies, candy canes
individual celementine & gingerbread trifle
milk tart profiterole with apricot white chocolate glaze
gingerbread manor house
strawberry marble cheesecake bites, red velvet yule log
ganache centre truffle baubles, christmas cake fudge*



R 870 per person

