
FESTIVE SEASON

# NEW YEAR'S EVE

## THE ARTISAN BREAD

Lavosh(G),
Grissini(G),
Focaccia(G),
Olive Loafs(G),
Fougasse(G),
Ciabatta(G),
Salt Breads(G),
Sourdough's,(G),
Tuscan Breads(G),
Various Arabic Breads & Flat Breads(G)
Flavoured Breads(G),
Black Olive Tapenade,
Sun-Dried Tomato Tapenade, Butter(D)

## THE SOUP KETTLE

Lobster Bisque
Tarragon and lobster bits (SF)

# NEW YEAR'S EVE

## GOURMET INTERNATIONAL SALADS

The Farmer's Greens and Interactive Gourmet Salad
Mesclun Greens,
Endive,
Frisse,
Romaine Lettuces,
Baby Spinach,
Ice Burge Lettuce,
Rocca Lettuce
Lolo Rosso,
Grated Carrot,
Cherry Tomato ,
Diced Cucumber ,
Sliced Red Onion,
Boiled Eggs,
Bacon Bits Grated Parmesan(D),
Croutons(G),
Cashew Nuts(N),
Raisins,
Lemon Wedges,
Dressings- Thousand Island(D), French(M), Italian, Citrus Dressing(M)
Balsamic Vinaigrette, Caesar Dressings (D, SF), cocktail dressings(D)
Olive Oil.

# NEW YEAR'S EVE

## GOURMET INTERNATIONAL SALADS

Smoke Duck & sesame Shrimp tempura salad with Asian mix green, papaya dice, bamboo shoots, ginger and chilli Jullien and honey dressing (SF, SE, M)

Salmon Tataki Salad with Carrot, Green Onion, and Red Radish with sesame miso dressing.(SF) (SE)

Heirloom tomato and Burrata salad with ages balsamic caviar and pesto dressing (D,N)

Shrimp and Mango, Che r Tomato Salad with Creamy Italian Dressing (SF,D)

Thai Beef Salad, with tomato, cucumber, spring onion, with Thai dressing (SF,SP)

Butternut squash and quinoa salad with pomegranate garlic and parsley

Octopus and Barley, baby roasted potato with garlic and dill dressings (SF,D)

Marinated Beetroot with Goat cheese(D)

Hummus(SS), Mutabal(D), tabouleh, Muhammara (N,G)



# NEW YEAR'S EVE

## THE ANTI PASTI AND OLIVE BAR

Slow Roasted Roma Tomatoes with Lemon Oil and Shaved Parmesan(D)

Oven Roasted Zucchini with Rosemary and Balsamic

Selection of Marinated mixed Olives

Grilled Artichokes with Herbs and Olive Oil

Roasted Shallots with Balsamic

# NEW YEAR'S EVE

## THE SMORGASBORD (THE TERRINES)

Beetroot Cured Salmon(SF)
Gravadlax, Dill Cured Salmon(SF)
Smoked Salmon(SF)
Beef bresaola
Sliced Smoked Duck breast
Smoked Chicken breast
Foie Grass and fig Terrine(G)
Scallop and Scottish salmon terrine
Condiments: Branston pickle, sweet honey mustard(M),
English mustard(M),
pickle onion, capers, horse radish, cornichons

## THE SEAFOOD BAR ON THE ICEWELL

Freshly Shucked Fine De Claire's Oysters(SF)
Alaskan King Crab Leg(SF)
Chilled Tiger U15 Prawns (SF)
Mussels(SF)
Octopus(SF)
Lobster tail(SF)
Condiments: Mignonette, cocktail sauce(D),
lemon wedges, tabasco sauce, remoulade sauce(D)

# NEW YEAR'S EVE

## THE INTERNATIONAL MAINS ON THE CHAFERS

Seared Fillet of Sea Bass with Celeriac pave, Grilled Asparagus, saffron sauce (D,SF)

Roasted leg Of Lamb, Sweet Potato Crushed with Mint Jus(G)

Murgh Makhani, Chicken Tikka with Creamy Tomato sauce (D)

Grilled tenderloin mignon, creamy leeks and Beef Jus (G,D)

Creamy Vegetable Lasagna with wild mushroom(G)

Stir fried Hakka noodle, Asian vegetable, sweet chilli, sweet soya and oyster sauce (SO,N,G)

Sauté Vegetables, Tarragon Butter and fine herbs (D,V)

Steamed rice

# NEW YEAR'S EVE

## THE CARVERY AND THE HIND OF BEEF CORNER

Traditional Roast Whole Turkey(D)
Brussels sprouts with Crispy Veal Bacon
Braised Red Cabbage with Apple
Cranberry Compote
Turkey Gravy (D,G)
Bread Stuffing with Apple & Chestnuts(N)

Herb Crusted Rack of Lamb
Grilled Mediterranean vegetables, Asparagus, Mint sauce and rosemary jus(G) (M)

From Spit Roast- Hind of beef
Roasted La Ratte Potato with rock salt, rosemary,
Roasted Root Vegetables
Yorkshire Pudding (D,G), Beef Jus(G), Horseradish, Assorted Mustard(M)

Oven-Baked Salmon Coulibiac (M,D,G)
Golden pastry pie filled with layer of salmon, rice, spinach and fresh herbs with lemon butter sauce(D)

# NEW YEAR'S EVE

## THE BBQ CORNER

Thyme and Garlic Lamb Chops
U15 Prawns(SF)
Angus Beef Striploin minute steak(M)
Chicken shish touk(D)
Boerewors sausage
Corn on the cob,
Mushed potato(D)

Condiments: chimichurri sauce, mint sauce, BBQ sauce and beef jus(G)

## UNDER THE HEATING LAMP

Jalapeno Cheese poppers (G,E,D)
Spiced Potato Wedges (G)
Spring rolls (G)
Panko prawns (SF,G,E)
Chicken tenders (D,G)
Frank Buffalo chicken wings (G)

# NEW YEAR'S EVE

## THE ASIAN CORNER

Selection of Dim Sum
Chicken BBQ Bun (PAU CHAR) (G,SO)
Prawn shumai (G,SF)
Chicken shumai(G)
Edamame truffle(G)
Prawn hargao(SF,G)

## SELECTION OF SUSHI AND SASHIMI

Tuna Sashimi (SF),
Salmon Sashimi(SF),
Nigiri(SF),
Maki (G,D),
California rolls (SF,D,G)

Condiments: Soy sauce (SO),(G)
pink ginger pickle,
Wasabi paste,
Seaweed salad(SF)

# NEW YEAR'S EVE

## THE PASTA, PIZZA AND RISOTTO CORNER

Choice of Pasta
Spaghetti(G),
Penne pasta(G),
Macaroni pasta(G),

Choice of Sauces
Pink sauce,(D)
Tomato sauce, (C)
Bolognaise sauce,(C)
Pesto sauce (N) (D)
Cream sauce (D)

Mushroom Risotto with parmesan cheese (D)

PIZZA
Pizza margarita (G,D),
Pizza pepperoni (G,D),
Pizza Capriccioso (G,D)

## THE KIDS CORNER

Chicken Tenders (G,E)
Fish Finger (G,SDF)
Baked Macaroni (G,D)
French Fries

# NEW YEAR'S EVE

## THE PERFECT FINISH

Chocolate fountain and Condiments
Marshmallow (D,G),
Assorted homemade candy, Dried Fruits,
Strawberries, Cookies(G)

The Ice Cream and Sorbet Corner
Vanilla (G,D),
Chocolate (G,D)
Strawberry (G,D)
Raspberry & Lemon Sorbet

Choice of Sauces: Mango, Passion Fruit, Raspberry,
Chocolate.

Condiments: Mixed Nut with Maple Syrup, Chocolate Chips,
(D) (G) (E) (N)
Chocolate Crumble (D) (G) (E) (N) and Walnut(N)

# NEW YEAR'S EVE

## THE PERFECT FINISH

100% Vanilla Temptation (D,G,N,E)
Assorted cheesecake (D,G,N,E)
Tropical Fruit tartlet(D,G,N,E)
Cinnamon crème Brule (D,G,N,E)
Fresh raspberry Tart(D,G,N,E)
Tiramisu (D,G,N,E)
Pistachio choux (D,G,N,E)
Strawberry choux (D,G,N,E)
Caramel Clairs(D,G,N,E)
Carrot cake (D,G,N,E)
Mango religious (D,G,N,E)
Fresh sliced fruit platter
Crepe terrine with berries (D,G,N,E)
Croque-en Bouche(D,G,N,E)
Pistachio opera (D,G,N,E)
Assorted mini-French pastries (D,G,N,E)
Sago pudding with mango jelly (D,G,N,E)

## THE PERFECT FINISH HOT DESSERT

Apple and Plum Crumble with Vanilla sauce (D,G,N,E)

Sticky Toffee Pudding with clotted cream (D,G,N,E)