

# Christmas BUFFET

# MENU

## SALAD SELECTION

Roasted new potato salad with red onion, garlic and herb oil.

Homemade beet chutney salad topped with orange segments & roasted feta.

Delicious broccoli salad made with fresh broccoli, bacon and red onion, tossed in a creamy dressing.

Fresh garden greens accompanied by a selection of condiments and dressings.

## BREAD TABLE

Selection of breads and sundried tomato & rosemary Focaccia with compound butter and jams.

Velvety mussel and prawn soup served with homemade fennel-infused croutons.

Mini turkey and chicken koftas served with cranberry & Rosemary-infused salsa.

Mini sundried tomato and cheese Quiche topped with balsamic-infused onion marmalade.

**LUNCH: SOLD OUT**

**DINNER: 18:00 - 22:00**

Bookings are essential at  
016 982 8005 / [emerald.sales@tsogosun.com](mailto:emerald.sales@tsogosun.com)

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## ROASTS

Roasted Gammon glazed with apricot and apple.

Slow cooked orange & rosemary infused Brisket.

### Accompanied by

Cranberry & apple glaze, traditional gravy, cranberry sauce & onion rings.

## HOT SELECTION

Lamb Tagine with a hint of ginger, apricot, almonds and coriander.

Savoury fish bake made with flaky line-fish and shrimp with a cheesy Phyllo topping.

Traditional Christmas chicken with spice flavours and brown sugar marinade.

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## ACCOMPANIMENTS

Savoury rice.

Roasted baby potatoes.

Creamed spinach with feta and a hint of nutmeg.

Sweet cinnamon pumpkin.

Vegetable and bean curry with mild coconut sauce.

Roasted brussel sprouts with crispy bacon.

## SWEET SELECTION

Tiramisu jars garnished with Lady Fingers and cocoa-infused pearls.

Red velvet Christmas logs topped with cherry & coconut coulis.

Old-fashioned Pecan pie with a rich caramel pecan filling, paired with cinnamon-infused cream.

Mini Trifle jars layered with sponge cake, sherry, elements of fruit and custard.

Hot Christmas pudding with Brandy sauce.

Fruit salad & ice-cream.

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