



# UMFOLOZI

HOTEL CASINO CONVENTION RESORT

## Christmas Lunch Menu

Selection of artisan breads, cocktail brown and white, charcoal rolls, grissini sticks with butter, margarine, humus, basil pesto and olive tapenade.

### COLD FOOD SELECTION

Smoked chicken and cous-cous salad with roasted vegetables and pesto.

Thai beef and pasta salad with pesto.

Roasted beetroot, fruit chutney and orange salad.

Potato, egg and chives salad.

Charcuterie board with selection of cured cold meat cuts, crudités, cheeses, terrines, crackers and dips.

Salad bar

heirloom tomatoes, crisp lettuce, red onions, Kalamata, arugula, peppers, feta cheese, English cucumber, julienne carrots, gherkins, artichokes, peppadews, garlic croutons, dressings and flavoured oils.

### ON THE CARVERY

Rosemary, pepper and mustard crusted beef topside with Yorkshire pudding, pepper sauce, mushroom, assorted mustards and horseradish.

Roast thyme and garlic leg of lamb, with mint sauce.

Maple and mustard glazed gammon with cherries, apple sauce and pineapple drizzle.

Roasted turkey roll with fruit and garlic crouton stuffing and cranberry sauce.

### HOT BUFFET

Fried onion and mint yellow rice.

Colcannon mashed potatoes with cabbage.

Vegetable lasagna.

Creamy spinach and butternut.

Balsamic and honey roasted Mediterranean vegetables.

Port braised oxtail with pearl onions, carrots and butter beans.

Baked fish with leeks and nuoc cham.

Durban chicken curry, mild, with naan, sambal and raita.

### DESSERT

Christmas pudding with vanilla anglaise.

Pecan nut pies, traditional mince pies, fruit tartlets, lemon meringue and peppermint crisp tartlets.

Fresh seasonal Fruits salad.

Chocolate and Strawberry Swiss rolls.

Pineapple panna cotta in jars.