

Traditional African Christmas Lunch

HARVEST TABLE:

Chilled Soup

Chilled Cucumber, Chili & Mint Soup served in Shot Glasses

Bread Rockery

with a selection of various health & Fancy Breads, Cocktail Bread Rolls & flavored butters

Dips & Pates

Mozambican Chicken Liver Pate, Farm Style Vegetable Pate, Traditional Biltong Pate
Smoked Snoek Pate, Tzatziki, Hummus, Basil Pesto, Sundried Tomato Pest,
Cream Cheese with Chives, Smoked Salmon Cream Cheese & Chunky Cottage Cheese with
Fresh Garden Herbs accompanied by a large variety of Salted biscuits, Crackers & Melba Toast.

South African Cheese Board

Local Cheddar, Brie Camembert, Gouda, Pecorino, Mozzarella & Roquefort Cheese
accompanied with a Selection of preserves, dried fruit, mixed nuts, biltong,
Dry Wors, Tapenade, Green & Black Olives.

Fruit

A variety of local whole and sliced fruits, berries, fruit kebabs, melon Balls and chocolate Coated Fruit.

Cold Meats

Roast Rosemary Chicken, Sliced Pepper Crusted Roast Beef, Spicy Chorizo Sausage
Glazed Cherry Gammon, Orange Baked Turkey all served with a selection of Cranberry Sauce,
Three Types of Mustard, Horseradish, and Rosemary Cream Sauce & Apple Sauce.



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HARVEST TABLE:

Fish

Pickled Fish, Smoked Trout with Caper Dressing, Roll Mops & Chefs West Coast Crumbed Garlic & Mussel Bake.

Pickled Vegetables

A large selection of Pickled Onions, Gherkins, Jalapeno, Cauliflower, Carrots, Curried Beans, Peppers and Marrow.

Quiche

Homemade Mini Spinach, Peppadew & Feta Quiche, Quiche Lorraine, Quiche Au Fromage, Quiche Aux Champignons, Quiche Florentine & Quiche Provençale.

Mini Salads

Mini Chicken Caesar Salad with Parmesan Cheese, Croutons & Anchovies served in Bamboo Boats

Broccoli & Cauliflower Salad

Mini Caprese Skewers

Crudités served with Dipping Sauce

De-constructed Greek Salad with a selection of Red & Green Cos, Curly, Oak, Nevada Butter Lettuce, baby Spinach & Watercress with White & Red Spanish Onions, Assorted Peppers,

Cucumber, Greek Feta Cheese & Spanish Olives,

Grilled Pineapple, Water Mellon & Feta Salad

Colored Tomato Salad

Mini Avocado Ritz Served with Garlic Focaccia.

Aubergine Stack with Basil Pesto and Balsamic Glaze

Homemade Salad Dressings:

Creamy Greek Salad Dressing, Italian Salad Dressing, Caesar Dressing

Ranch Dressing, Thousand Island Dressing, Balsamic Vinaigrette

Red Wine Vinaigrette, Blue Cheese Dressing



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MAINS:

Slow –braised baby chicken stuffed with a traditional Christmas Stuffing & Drenched in a Creamy Homemade Chicken Gravy

Roast Pork with Spicy Sauce, apple sauce and two types of mustard

Slow Aged Grain Fed Beef Roll Stuffed with Capers & Pancetta served with Red Wine Jus and Horseradish Sauce

Patagonian squid stuffed with Olives, Anchovies & Peppadew, drenched in a parsley and creamy garlic butter sauce

Pan Fried Prince Prawns Deshelled & Served Three Ways

Pan-Fried Fine Beans with Sultana-Caper Dressing

Honey Roasted Multi-colored Baby Carrots with Dried Cranberries

Sautéed Brussel Sprouts

Cauliflower with Cheese Sauce

Roast Baby Potato served in a Creamy Lemon & Garlic Butter Sauce Topped with Parmesan Cheese

Three Types of Rice

Pumpkin Fritters



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DESSERT:

Steamed Christmas pudding served with Homemade Custard

Cape brandy pudding

Sticky toffee pudding

Individual chocolate pecan pies

Fruit mince Pies

Apple Turnovers

Traditional Christmas Trifle

Selection of Various Flavored Ice-creams and peripherals

Chocolate Coated Fruit

Local Fruit Salad with Lashings of Whipped Cream



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