



THABA MOSHATE

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 whole baby chicken with a herby garlic stuffing and jus

HOT BUFFET

Fried onion and mint yellow rice.

Colcannon mashed potatoes with cabbage.

Vegetable lasagna with cheddar melt.

2 x seasonal veg of the day

Balsamic and honey roasted Mediterranean vegetables.

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

Shallow fried Southern Fish

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.