

Year End MENU

WELCOME BITES

Mini Brioche Bruschetta

(smoked salmon, lemon-dill crème fraîche, pickled shallots)

Parmesan & Mushroom Arancini

(with aioli drizzle)

Roasted Beet & Goat Cheese Tartlets

(micro basil and balsamic pearls)

Welcome Drinks

Christmas Crackers

STARTERS TO SHARE

Caprese Burrata Platter

(heirloom tomatoes, basil oil, aged balsamic, microgreens)

Prawn & Avocado Cocktail

(citrus aioli, pickled cucumber ribbons, paprika dust)

MAIN FEAST

Carved Proteins:

Herb-Crusted Roast Beef

(red wine jus, mint gremolata)

Herb & Garlic Roast Chicken Supreme

(lemon confit, thyme jus)

Lamb Curry

(slow-cooked in aromatic Durban spices, served with basmati rice, sambals and coriander)

Sides & Accompaniments

Mashed Potatoes

Honey-Roasted Root Vegetables

Charred Broccolini & Almonds

Buttered Green Beans

Wild Rice Pilaf

Basmati Rice

DESSERT INDULGENCE

(Presented as a shared dessert board for the table)

Mini Sticky Toffee Puddings

(with brandy crème anglaise)

Dark Chocolate Mousse Cups

(raspberry compote, gold leaf dusting)

Mini Pavlovas

(vanilla chantilly, fresh berries, mint)

R475.00



Year End MENU

WELCOME BITES

Herb-Crusted Beef Crostini
(roast beef, horseradish cream, caramelised onion)
Wild Mushroom & Parmesan Arancini
(truffle aioli)
Caramelized Onion & Gruyère Tartlets
(thyme-infused)
Welcome Drinks
Christmas Crackers

STARTERS TO SHARE

Roasted Pumpkin & Feta Salad
(pomegranate seeds, toasted pecans, honey mustard vinaigrette)
Prosciutto & Melon Carpaccio
(rocket, balsamic reduction, parmesan shavings)

MAIN FEAST

Carved Proteins:
Slow-Roasted Beef Sirloin
(rosemary jus, horseradish cream, charred onion petals)
Chicken Curry
(chicken simmered in a rich, flavourful curry sauce with traditional spices)
Beer Battered Hake
(Served with Lemon Butter Sauce)

Sides & Accompaniments

Paprika & Butter Roasted Potatoes
Creamed Spinach Gratin
Maple-Glazed Baby Carrots
Cauliflower Cheese Bake
Wild Mushroom Risotto
Savoury Rice
Beetroot & Apple Salad
Greek Salad

DESSERT INDULGENCE

(Presented as a shared dessert board for the table)

Christmas Pudding Crème Brûlée
(brûléed sugar top, rum-soaked raisins)
Mini Berry Cheesecakes
(speculoos crust, berry compote)
Chocolate Hazelnut Tartlets
(gold leaf and candied orange)

R575.00



anda | GATEWAY
HOTEL

Year End
MENU

WELCOME BITES

Tandoori Chicken Skewers

(coriander yogurt dip)

Beef Tataki Spoons

(ponzu glaze, crispy shallots)

Coconut Prawn Lollipops —

(sweet chili reduction)

Welcome Drinks

Christmas Crackers

STARTERS TO SHARE

Asian Duck Salad

(pickled cucumber, sesame soy glaze, micro herbs)

Sweet Corn Croquettes

(roasted garlic purée, smoked paprika aioli, pickled shallots, micro herbs)

MAIN FEAST

Carved Proteins:

Braised Karoo Lamb Curry

slow-braised in aromatic Durban spices, served with fragrant basmati rice, traditional sambals and fresh coriander

Peri-Peri Roast Chicken

(charred lemon, smoked paprika jus)

Cranberry BBQ Pork Ribs

(sticky glaze, charred pineapple relish)

Herb-Crusted Lamb Chops

chargrilled and finished with a rosemary red wine jus

Sides & Accompaniments

Coconut Rice Pilaf

Charred Sweet Corn & Jalapeño Salsa

Roasted Baby Potatoes

Grilled Asparagus & Edamame

Festive Couscous Salad

DESSERT INDULGENCE

(Presented as a shared dessert board for the table)

Matcha Tiramisu Cups

(mascarpone cream, cocoa dust)

Mini Pavlovas

(mango purée, toasted coconut)

Dark Chocolate Mousse Domes

(gold shimmer, chili salt flakes)

R675.00