



PINECREEK

Restaurant & Farmstall

CHRISTMAS EVE Dinner Buffet

Saturday, 24 December • 19h00 for 19h30

R295 per person / Children under 10: R150

Call 043 732 1101 • Reservations Essential

18h00 - Christmas Carols in the play area.

18h30 - Santa Clause and his elves delivering gifts on the Pinecreek Express.

(Parents to supply gifts before 14h00 on the 24th)

Dinner Menu

Starters

- Creamy Split Pea and Bacon Soup.
- Home-made artisan breads and assorted cocktail rolls.
- Assorted Pate's "Snoek, Chicken Liver, Chili" served with Focaccia twists.
- Vast Array of Cold meats with traditional Mustards, Pickles and preserves.
 - Char Grilled Chicken Wings (Cajun or Honey and Mustard)
 - Curried Pickled Fish.
- Italian Meat Balls nestled in Basil infused tomato Concasse.

Salads

- Roast Tomato, Bell Pepper and Couscous Salad.
- New Potato Salad with crispy Bacon bits and Chives.
 - Roast Butternut, Peppadew and Biltong Salad.
 - Tender stem Broccoli and Shaved almond Salad.
- Deconstructed Salad with Olives, Feta, Pineapple pieces.
- Accompanied by Cranberry Aioli, Citrus Dressing, Olive oil and Balsamic Vinegar.

Starches

- Creole Rice with a hint of Saffron • Fluffy white Rice
- Rich and Creamy Herbed Potato • Crispy Oven Baked Potato

Vegetables

- Braised, Apple infused Red Cabbage • Green Bean Almondine
 - Creamed Spinach with Cheese au gratin
 - Citrus Glazed Carrots • Vegetarian Bobotie

Hot Dishes

- Ostrich neck and Peach tagine • Chicken and Mushroom Pie
 - Thai Fish Cakes laced with a ginger whiskey sauce
 - Kashmiri Lamb Rogan Josh

Carvery

- Honey and Cherry Gammon • Black Pepper and Garlic rubbed Beef Topside
 - Slow Roasted Leg of Lamb
- "Accompanied by Apple sauce, Mint Jelly and Natural Pan gravy"

Sweet Treats

- Apple and Pear Crumble • Kahlua infused Christmas Pudding
- Baked Chocolate Cheese Cake • Strawberry and Caramel Mousse
- Tropical Fruit Salad • Assorted Jelly Flans • Vanilla Custard

