



Blue Marlin HOTEL

CHRISTMAS MENU

R545 PER PERSON

STARTERS & SOUPS

Christmas baked salmon with glazed aspic, roast vine tomatoes, basil pesto & lemon mousse

Salt & pepper calamari with a roast butternut mousse, pickled cucumber & herbed cheese compote

Pickled fish served with garlic croutons, lemon salsa & fine herbs

Roasted chilli, barbecue & lemon & herb chicken drumettes with a trio of dips

Fresh steamed mussels in a white wine fume with garlic, peppers, shallots & tarragon, finished with cream & served with a toasted baguette

Chicken & corn chowder

Hearty oxtail & root vegetable soup

SALADS

Roast sweet potato salad, crumbed feta, pumpkin seeds & raspberry vinaigrette

Shaved parmesan & roasted sprout salad with pomegranate pearls

Steamed green beans tossed in a beurre noisette with toasted almonds & a tomato & coriander concasse

Fresh marinated strawberries, crushed black pepper, pine nuts & avocado, drizzled with a balsamic & honey glaze

Romaine lettuce, cucumber, marinated cherry tomatoes, mixed peppers, glazed pickling onions & fresh dill served with kalamata olives & feta cheese

MAIN COURSE

Maple glazed ham with grilled pineapple, maraschino cherries & salted caramel

Mustard crusted prime rib roast with yorkshire pudding & a red wine jus

Herb crust slow roast leg of lamb with a mint jus

Garlic & herb basted roast turkey breast with a cranberry jus

Seswaa, a slow cooked pounded beef served with maize meal croquettes

Chicken coq au vin with pearl onions, garlic, porcini mushrooms, bacon & red wine

Gratinated grilled kingklip topped with a hollandaise sauce & seeded grapes

Steamed rice with coriander, lime & sautéed coconut

Layered potato topped with a rich béchamel, emmental cheese & shallots

Roasted broccoli tossed with garlic breadcrumbs, sliced pancetta & roast cashews

Beetroot glazed with a balsamic & wild fig glaze

Brown sugar & honey glazed fingerling carrots

Pork & apple stuffing poached with fine herbs, garlic & lemon grass

DESSERT

Traditional christmas pudding with brandy sauce

Sherry trifle

Croquembouche

Red velvet gâteau

Sacher torte with candied cherries

Swiss carrot cake with chocolate tuilles

Exotic fresh fruit salad & ice cream

Fresh fruit display

Tea, coffee or hot chocolate with mince pies

BOOKING IS ESSENTIAL

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