



TOADBURY HALL
COUNTRY HOTEL



2025 Christmas Buffet

Canape on table

- Camembert, cranberry, springbok carpaccio puffs

Starters & Salads

- Garlic and rosemary bread rolls, cheese rolls, biltong straws, nachos, artisan sourdough
- Watermelon, goat cheese, cucumber and mint salad with classic dressing
- Chicken cordon bleu with apricot and chilli marmalade
- Roasted beetroot, butternut, feta and orange chutney salad
- Broccolini and quinoa salad with bluecheese mayo dressing
- Spicy fish cakes with tropical salsa
- Build your own salad condiments

Mains

- Lamb spit braai with tzatziki, minted lamb jus
- Roasted beef topside served with rosemary and pepper sauce
- Roasted Turkey roulade with smoked paprika and sage seasoning, cranberry and sherry reduction.
- Five spiced gammon with apple cider glaze and caramelized pineapples Beer battered hake fillet with chardonnay cream sauce
- Garlic butter and chive roasted baby potatoes
- Savoury rice
- Baked macaroni and trio of cheese
- Fluffy butternut fritters with cinnamon gratin and caramel sauce
- Nutmeg and cayenne infused creamy spinach
- Medley of roasted seasonal vegetables

Desserts

- Christmas mince pie
- Malva pudding served with vanilla rum custard
- Vanilla and Amarula cream brulee
- Passion fruit pavlova roll
- Moist chocolate brownies with salted caramel fudge crumble
- Homemade classic trifle
- White chocolate and Turkish delight baked cheesecake
- Fresh fruit salad and ice cream

R850 per adult

R425 per child under 12 /R250 per child under 6

R470 per pensioner (60+)