



THE TWELVE APOSTLES
HOTEL AND SPA



ATLANTIC TERRACE CARVERY BUFFET NEW YEAR'S EVE DINNER 31 DECEMBER 2008

R1610.00 PER PERSON

COLD BUFFET

Cold Seafood station

(Oysters, Prawns, Marinated Mussels with Aioli, Peppadew Mayonnaise & Lime mayonnaise)

Smoked Salmon Sushi rolls, marbled Sushi rolls, Red Pepper and Pineapple Sushi rolls with Wasabi & Soya

Japanese style crumbed Prawns with Horseradish infused Tartare sauce

Smoked Trout Terrine with preserved Lemons and Rocket

Interactive Salad Station

(Assorted Lettuces and Herbs, Cherry Tomatoes, Olives, Onion, Cucumber, Feta Cheese, Croutons, Bacon Bits, Spring Onion, Mixed Peppers, Peppadews, Pickled Onions, Balsamic Vinegar and Olive Oil, Honey-

Mustard Dressing, Olive Oil and Italian Lorenzo Dressing)

Smoked Snoek, roasted Yellow Pepper and Chive Quiche

Spinach, Garlic and mature Cheddar Quiche

Portuguese Tuna rissoles with Sweet Chilli sauce

Roasted Vegetable salad with Onion Sprouts and Raspberry Vinaigrette

Peppered Mackerel, fresh Lemon and creamed Horseradish

Italian New Potato Salad with Paprika, Salami and Olive Oil

Asian Egg Wraps with Bean Sprouts, Tatsoi and Tofu

Rosemary, Lemon and Honey-Roasted Chicken Salad

Lamb and Raisin Samosas with Apricot Chutney

Home-Made Bread Basket

(Olive Bread, Sun-Dried Tomato Bread, Cape Seed Loaf, Aniseed Bread, Assorted Rolls, Bread Sticks and Cheese Straws)

CARVERY BUFFET

Roast Fillet of Beef with Madeira Gravy and Herbed Yorkshire Puddings

Roast Loin of Lamb with Mint Gravy

Roast Leg of Pork with Apple and Cranberry sauce

HOT BUFFET

Grilled West Coast Crayfish with Wild Fennel Sauce

Black Tiger Prawn skewers with Garlic and Herb Butter

Cape Malay Chicken Curry with Sambals

Grilled Linefish with Lime Butter Sauce

Saffron Rice Pilaf with Apricots, Lentils and Almonds

Roasted Chateau Potatoes with Rosemary and Garlic

Butternut and Peppadew Cannelloni with rich Tomato Sauce and three Cheeses

Grilled Vegetables with Garlic and Rosemary

DESSERT BUFFET

Dark Chocolate Gateaux

Baked Cheesecake with Black Cherry Topping

Chocolate Cappuccino Cups

Carrot Cake with Yoghurt topping

Tiramisu

Chocolate Blondie's

Sticky Toffee Pudding with Vanilla Bean Ice Cream on the side

Mini Pavlovas

Giant Crochenbouche Display

Chocolate fountain with Strawberries, assorted Marshmallows and home-made Finger Biscuits



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