

CHRISTMAS BUFFET LUNCH

R595.00 per person

Includes a festive cocktail on arrival



Cold Food Selection

Selection of home-made breads with hummus, basil pesto and salted butter
Smoked salmon trout with capers, red onion and preserved lemon
Seared beef fillet with crispy onions and an anchovy dressing
Tuna tataki with sesame, sweet chilli and spring onion with a lime dressing
Honey and thyme roasted baby carrots with home-made cheese and thyme oil
Classic caprese salad

Salad Bar

Selection of mixed leaves with gherkins / cherry tomatoes / red onion / croutons /
cucumber / feta / sliced peppers / olives / artichokes / shaved parmesan /
peppadews / carrots / deep fried capers / beetroot / Greek salad dressing

Carvery Station

Roast turkey with sage butter and smoked paprika
Grilled sirloin of beef with whole grain mustard, balsamic glazed onions and bone marrow jus
Treacle and cherry glazed gammon with cranberry chutney

Hot Selection

Seasonal vegetables with parsley butter
Truffle and gorgonzola mac 'n cheese
Jeweled saffron rice with pomegranate and pistachio
Butternut and feta ravioli with caramelized onions, olives and smoked tomato cream
Pan fried kingklip and char sui with a pickled ginger sauce

Dessert

Selection of South African cheeses with home-made preserves, pickles, chutneys and ciabatta
Copa trifle with rose jelly, orange crème anglaise, tonka cream and pistachio sponge
Dark chocolate crème brûlée with shortbread biscuit
Seasonal sliced fruit platters
Cherry clafoutis with Chantilly cream

COPA
RESTAURANT



CHRISTMAS EVE DINNER

R375.00 per person

Includes a festive cocktail on arrival



Starter

Open sushi, hot smoked salmon with tuna tataki and poached prawns, teriyaki mayo and wasabi with pickled vegetables

Mains

Fillet of beef with smoked tomato hollandaise, fondant potato, grilled asparagus and truffle baked field mushrooms

Dessert

Coconut panna cotta with passion fruit, litchi sorbet and a mango blueberry salsa



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NEW YEAR'S EVE WINE PAIRED DINNER

R1250 per person
with wine pairing

MCC on arrival

Bread Course

Grilled flatbread with Dhukka and lemon cream cheese

Amuse

Squid ink macaroon with Franschoek smoked salmon mousse

1st Course

Grilled ostrich tataki, cranberry compote, sweet potato crisps and horseradish cream

2nd Course

Double baked parmesan cheese souffle with parsley cream and marinated sour cherries

3rd Course

Pan fried kingklip with mussel and spring onion wontons, bok choy, bean sprout and coriander, with a yuzu broth and pork scratching

4th Course

Pink gin and watermelon refresher

5th Course

Roast fillet of beef with red capsicum and Madagascan green peppercorn gnocchi, shiraz burnt onions and a buchu jus

6th Course

Dark chocolate torte with popping candy, cherry ice cream, vanilla crumble and candy floss

Tea and coffee with biscotti

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