



# · ALLÉE BLEUE ·

Hospitality • Conference • Event

## ALLEE BLEUE CHRISTMAS BUFFET MENU SELECTION

### BUFFET SELECTION

The Buffet Menu at **R250.00** per head

#### Soup Selection

Viscyssoise

#### COLD SELECTION

Garnished fresh pocket Salmon  
Shrimps in Mustard Dressing  
Cold roast beef with cornichons  
Chicken and liver terrine  
Cold roast chicken display  
Rare roast venison garnished with wild berries  
Smoked Fish Platter with a Caper Dressing and Parmesan Shavings  
Caesar Salad  
Waldorf salad  
Spinach and Feta Salad with Crispy Bacon Chips  
Traditional Greek Salad  
Potato Salad  
Allee Bleue Farm salad  
Coleslaw Salad with Roasted Pecan Nuts and Sultanas  
Vitello Tonnato from the Chicken Breast  
Parma ham with melon  
Fresh Oysters

#### HOT SELECTION

##### Starch

Rosemary Roast Potatoes with Crushed Peppercorns and Maldon Sea Salt  
Steamed Basmati Rice

##### Vegetables

Oven Roasted Vegetables  
Cauliflower and Broccoli Bake

**DIRECTORS: \*FW DAUPHIN \*EE DAUPHIN \*AF DAUPHIN PE WHELAN**  
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Orange and Cinnamon glazed Vegetable selection

### **Fish**

Fried Line Fish served with a Saffron Cream

### **Meat**

Roast Leg of Lamb with Rosemary and Garlic and mint sauce

Roast Turkey served with a giblet sauce and cranberry jelly

Glazed gammon ham

Oven roast hib of beef with red wine jus / mustard / Horseradish

### **DESSERT**

Traditional South African Cheese Board with Preserves and Pickles

Christmas Pudding

Trio of Chocolate Mousse

Crème Caramel

Tiramisu Gâteau

Tartlet selection

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## **ALLÉE BLEUE WINETASTING COURTYARD MENU**

**R180 / Person**

### Starter

Variation of Salmon

Apple wood smoked salmon, smoked salmon mousse and salmon taretar

Served with a lambs lettuce salad

### Main Course

Traditional roast turkey served with brusselsprouts,

Giblet sauce and oven baked potato cakes

### Dessert

Cherry parfait with an

apple, prune and butterscotch compote

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## ALLEE BLEUE CHRISTMAS BISTRO MENU

R 250 / person

### Starter

Rabbit terrine with fig ragout and herb salad

or

Variation of Salmon

Apple wood smoked salmon, smoked salmon mousse and salmon taretar

Served with a lambs lettuce salad

### Main Course

Roasted venison loin wrapped in parma ham with  
rosemary roasted fondant potato, green asparagus,  
jellied mint and a port wine jus

or

Traditional roast turkey served with brusselsprouts,  
Giblet sauce and Oven baked potato cakes

or

Pan fried Norwiegen Salmon with wilted bok choi on a  
cucumber salad with a tomato butter sauce

### Dessert

Christmas Assiette

Christmas pudding , cherry parfait with an  
apple, prune and butterscotch compote

or

Gingerbread parfait with cinnamon ice cream  
and fresh strawberries

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