

# MAGIC MARDI GRAS

NEW YEAR'S EVE DINNER AT THE PALACE

R1500 per person

Terrine Mirror Station |  
Cold selection | Canapés

Assorted terrines

Oyster & Seafood Bar |  
Build your own Ritz Station

Alaskan crab legs, smoked mussels and poached prawns, lemon, pineapple salsa, grated egg, Tabasco, spring onion, avocado, chiffonade of lettuce, vodka, champagne

Sushi and Sashimi Live Station

Seared tuna, horseradish mayonnaise  
Crocodile carpaccio, rocket salad, balsamic syrup  
Beef carpaccio, parmesan shavings

Charcuterie | Pickles

Duck liver pate and Melba | Scallop ceviche  
Seafood bisque, croutons, shaved parmesan cheese

Greek/Italian | Meze/Antipasti:

Build your own salad: lettuce, cocktail tomatoes, red onion, cucumber, feta cheese, boiled egg, peppers, marinated olives, anchovies, balsamic vinegar.

Olive oil, Thousand Island dressing, chimichurri, basil pesto, Greek dressing, honey mustard dressing, strawberry dressing, muhammara, beetroot hummus, sweet potato and turmeric hummus, Italian dipping sauce

Platters with artichokes, sundried tomatoes, hummus, taramasalata, olive tapenade, lemon garlic roasted chicken, palace cold meat cuts, chickpeas, dolmades, marinated herb goats cheese, tzatziki, garlic button mushrooms, beef carpaccio

Salad Selection

Fig, prosciutto and goat's cheese salad | Rainbow quinoa salad | Lobster, fennel and grape salad  
Chicken, feta and grape salad | Fall harvest honey crisp apple and kale salad  
Sweet and sour crunchy duck salad | Roasted squash, caramelised fig, and feta salad  
Chicken Cobb salad | Seaweed, ginger and carrot salad  
Artisan cheese board | Selection of breads

Hot Section

Churrasco Brazilian Lamb spit, mint sauce, chopped chili, chopped garlic  
Baked salmon, lemon cream | Smoked brisket, Yorkshire pudding

Live Taco Station

Smoked gammon with bourbon and pineapple glaze, chorizo/peking duck, red wine vinegar sauce, salsa verde, spicy baked applesauce, plum sauce, carrot, cucumber, onion, hoisin sauce, crepes

Live Prawn Station with all the trimmings

Crayfish thermidor | Springbok shank | Malay chicken curry | Braised oxtail | Coq au vin rose  
Sweet and sour crocodile tail | Ricotta gnocchi, toasted garlic and walnuts | Seafood pot au feu  
Steak Diane | Pommes fondant | Short rib in red wine with creamy polenta  
Sweet mustard braised pork neck with kale and chickpea | Basmati rice  
Roasted baby vegetable | Roasted butternut with cranberries and brussel sprouts  
Vegetable biryani with naan bread | Roasted balsamic mélange vegetables Spinach, cashew nuts au gratin

Pasta Station

Penne, spaghetti, fettuccini | Big Parmesan Wheel: carbonara, alfredo, bolognese, chili, olive oil, peppers, onion, spring onion, chicken strips, beef strips, prawns

Dessert

Tiramisu | Cannelloni, bomboloni, croquembouche, petit fours, yule log, chocolate fountain, ice cream parlour, mini pavlovas, raspberry choux, chocolate and hazelnut éclairs | Red and green apple surprise, lime meringue tart, raspberry and chocolate tacos | Small tartlets: lemon meringues, mini Nutella cheesecake, banana caramel, lemon raspberry tartlet, mini pavlovas with hazelnuts, gourmet meringues, petit fours, Nutella twists  
Maple cherry and vanilla cheesecake, Cassis pâte de fruit, macarons, chocolate crémeux, raspberry extreme elegance, mango and litchi delight, chocolate brownie, mini lemon meringue cheesecake