



moyo Kirstenbosch Christmas Day Lunch buffet

R550 per adult, R250 children 5 – 11 years mahala for children under 4 years.
Includes gate entry
Available from 11h30 – 15h30

Starters

moyo bread selection (v)

Pumpkin cocktail rolls, Tunisian flat bread and pita pockets

Soups (v)

Chef Ru's red pepper soup
Free State sweet potato soup
Creamy sweet potato soup garnished with sweet potato crisps

Dips and spreads (v)

Muttabal dip, chilli spiked chickpea dip, dukkah cream cheese spread, Spicy African avocado jalapeno red onion spread

Salad Bar

Design your own (v)

Lettuce, feta, red onion, butternut cubes, tomatoes, green beans, chickpeas, roasted pumpkin seeds, cucumbers, melba toast and peppadews

Ambrosia salad (v)

Coconut milk, orange zest, vanilla, sliced grapes, tangerines and apples

Creamy potato salad

Potatoes, spring onion, fresh parsley, creamy mayonnaise

Prawn, feta, watermelon and cucumber salad with mint oil

Black eyed bean salad

Tomato, red onion, peppers, jalapeño, parsley and black-eyed beans

Pickled vegetable salad (v)

Seasonal vegetables pickled with coriander, fennel and mustard seeds in pickling vinegar with garlic

Dressings (v)

Mustard and herb dressing, red pepper pesto mayonnaise, olive oil and balsamic vinegar

Cold selection

Springbok carpaccio

Thinly sliced cured springbok loin served with parmesan cheese

Tunisian wings

Harissa grilled chicken wings basted with pomegranate & BBQ sauce

Camarao Croquettes

Prawn Croquettes served with a creamy adjika red pepper puree

Menu items are subject to availability and will be replaced with a suitable item should it be required | We reserve the right to add a 10% gratuity to the final bill.

Menu valid for 25 December 2018





Hot selection

Chermoula meatballs Beef meatballs prepared in a North African blend of coriander, cinnamon, cumin, garlic, ginger, currants and tomato

West Coast mussels in a curried coconut broth

Sides (v)

African spinach (Mfino) Phutu & sheba Moroccan rice Green peas Nhopi dovi (Zimbabwean style pumpkin and peanut purée) Seasonal Vegetables

Mains

Roast gammon with cherry and red wine sauce Seafood samp paella Flame grilled Mozambican peri-peri fish kebabs Cape Malay masala steak Curried butternut and spinach lasagne (v)

Tagines & Potjies

Beef dombolo Beef stew served with traditional dumplings Klein Karoo venison potjie Cape Malay chicken curry 3 Bean curry

Carvery

Smoked paprika and pesto rubbed brisket roast Roast turkey with paprika and thyme

Dessert

Red Velvet Beetroot Cheesecake moyo Mess cups Chocolate & banana samoosa Mini Christmas fruit cakes Cherry fridge tartlets Chocolate biscuit squares Malva pudding with crème anglaise Assorted sorbet and ice cream scoopy range with toppings Seasonal fresh fruit

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Aide-toi

Self-service station
Served from 14:00 onwards

Coffee and tea station
Mince pies
Chocolate brownies

Ndezi cheese platter

A selection of locally sourced cheeses Amabutho, Kwaito, Kinati, St. Paulin, Dutch Gouda, King

Some food items may contain nuts, sesame seeds and egg. Should you or your guests be allergic to any food item, please request information regarding the ingredients prior to ordering

For more information and bookings please contact 021 762 9585 or kirstenbosch@moyo.com

We hope to host you for an unforgettable moyo experience!