

Sacred Spice Christmas Party Menus

CHRISTMAS COCKTAIL PARTY

Baskets of blue cheese puffs ideal with a glass of champagne

Artichoke pesto pizza

Spice biscuits with crab and cucumber, middle eastern carrot and beetroot toppings

Smoked salmon, sour cream and capers on rye,

Vietnamese beef cha bo served in lettuce leaves

Antipasto platters with lots of flavours and colour

Freshly baked flatbreads, and cheese platters

\$22 per head for food, 40+ pax

CHRISTMAS TWO COURSE CELEBRATION MENU

\$30 per head

ORGANIC FLATBREAD BASKETS

MAINS

QUATRE ESPICE

Boeuf Bourguignon Dish

KERALA BEEF

Spicy tamarind and tomato dish, served on rice

CARDAMOM CHICKEN

Mild creamy free range Chicken simmered with cardamom, ginger, coriander, coconut and yoghurt. Served on rice

LAMB SHANKS

Middle eastern style, slowly braised in yoghurt and spices, served with vegetables and fattoush

VEGETARIAN OPTIONS

SOUTH AFRICAN NATAL ORGANIC BEANS

Natal Organic Red Kidney Bean Curry with ginger and chillies, served with rice and garden vegetables. (vegetarian/vegan)

TOFU WITH GINGER & LEMONGRASS

Served on rice with garden vegetables or salad

SUGAR & SPICE

FLAMBE BANANAS

Flambé Bananas with Lemon, Orange and cinnamon served with low fat organic vanilla Cream or icecream

CHOCOLATE NUT TORTE

Flourless torte, Served with Organic Chocolate Gelato and Pashmak

CHRISTMAS SEMI-FREDDO

POMEGRANATE PARFAIT

Pomegranate molasses, organic natural yoghurt and vanilla bean icecream-

ORGANIC LAVENDER & HONEY ICECREAM

THREE COURSE CHRISTMAS PARTY

\$44 PER HEAD

ENTRÉE

ALGERIAN FLATBREAD BASKETS

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SPICE PLATTERS TO SHARE

Assorted spice appetisers

MAINS

QUATRE ESPICE

Beef Bourgignon Dish

KERALA BEEF

Spicy tamarind and tomato dish, served on rice

FLAMED SAMBAL PRAWNS

Prawns marinated in Sambal Oelek, Coconut, Lime § coriander

AMCHUR FISH

Fresh fillet of fish lightly dusted with Amchur Powder, pan-fried and steamed.
Served with Asian salad and spiced potatoes

CARDAMOM CHICKEN

Mild creamy free range Chicken simmered with cardamom, ginger, coriander, coconut and yoghurt. Served on rice

LAMB SHANKS

Middle eastern style, slowly braised in yoghurt and spices, served with vegetables and fattoush

VEGETARIAN OPTIONS

SOUTH AFRICAN NATAL ORGANIC BEANS

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TOFU WITH GINGER § LEMONGRASS

Served on rice with garden vegetables or Salad

SUGAR & SPICE

CARDOMOM MANGOES

Served with vanilla Yoghurt and vanilla Icecream

FLAMBE BANANAS

Flambé Bananas with Lemon, Orange and cinnamon served with low fat organic vanilla Cream or icecream

CHOCOLATE NUT TORTE

Flourless torte, Served with Organic Chocolate Gelato and Pashmak

CHRISTMAS SEMI-FREDDO

POMEGRANATE PARFAIT

Pomegranate molasses, organic natural yoghurt and vanilla bean icecream-
A sweet, sour and tart sensation!

ORGANIC LAVENDER & HONEY ICECREAM

MARSALA DATES

Fresh Dates infused in Marsala, served with our own Wattleseed Icecream, and Persian Pashmak

FRESH PAPAYA AND LIME

AFFOGATO - Espresso, vanilla Gelato and Frangelico (or ask for Cointreau or Amaretto!)

TEA & COFFEE

CHRISTMAS CELEBRATION MENU

\$55 PER HEAD

HOR'DOURVES UPON ARRIVAL

Freshly Shucked Oysters §

Spice biscuits with crab and cucumber, middle eastern
carrot and beetroot toppings §

Smoked salmon, sour cream and capers on rye

ENTRÉE

Choice of:

ORGANIC DUCK SALAD

Crispy shredded spiced duck, garden greens served with spiced cherry balsamic
vinegar.

ANTIPASTO PLATTER

Italian style, spice platter

RED HOT CHILLI PEPPER SQUID

LEMONGRASS CHA BO

Vietnamese spiced Beef and Peanut Kebabs- Served in Lettuce with Asian
greens, mint and Noc Dam sauce.

HALOUMI SALAD WITH ROASTED PEPPERS, ROCKET § TOMATOES

MAINS

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Beef Bourgignon Dish

KERALA BEEF

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PORCINI MUSHROOM AND MACE RISOTTO

Creamy mushroom risotto served with side salad

DESSERTS

CARDOMOM MANGOES

Served with vanilla Yoghurt and vanilla Icecream

FLAMBE BANANAS

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CHOCOLATE NUT TORTE

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CHRISTMAS SEMI-FREDDO

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