

*F*ESTIVE SEASON 2008
AT THE MOUNT NELSON HOTEL

MENUS

CHRISTMAS EVE

CAPE COLONY RESTAURANT

Amuse Bouche

Pressed Tomato and Goats Cheese Terrine

Starters

Chilled Vichyssoise
with smoked haddock and dill foam

or

Terrine of Confit Duck
with marinated peaches, almond brioche and pickled grape salad

or

Poached Salmon
with chive gnocchi and chardonnay jelly

Mains

Roast Two-Bone Rack of Lamb
with braised neck, confit belly and pearl barley risotto

or

Roast Fillet of Cob with Spiced Puy Lentils, Coriander and Carrot Puree
with spring onion adobo

or

Traditional Roast Turkey
with festive trimmings and accompaniments

or

Rotolo of Wild Mushroom and Ricotta
with asparagus and chanterelle fricassée

Pre-Dessert

Jellied Champagne and Strawberries

Desserts

Iced Cherry Soufflé
with Kirsch poached seasonal berries and a panettone crisp

or

Bitter Chocolate Dipped Paneforte
with an orange marmalade, ice cream and eggnog foam

or

Traditional Christmas Pudding
with brandy custard

Traditional Mince Pies

served with freshly brewed filter coffee, teas and herbal infusions



FESTIVE SEASON 2008

AT THE MOUNT NELSON HOTEL

MENUS

CHRISTMAS EVE

OASIS RESTAURANT

Japanese Noodle Bar

Hot and chilled noodles with vegetables, chicken, beef or prawns, wok fried or Ramen soup style, traditional condiments, dips and sauces

Deli/Antipasti Corner

Assorted leaves with selected dressings:
French, Italian, 1000 island,
blue cheese vinaigrette & lemon and herb
Parma ham & melon
Beef carpaccio & parmesan
Sliced Italian salami and cold cuts
Mozzarella & tomato
Baba ganoush
Pickled mushroom salad
Semi-dried tomato salad
Artichoke salad
Smoked duck and bamboo shoot salad
Assorted pickles, capers, olives, feta cheese
and smoked cheese
Fried, marinated eggplant wedges with smoked
tomato fondue
Seared skewered smoked salmon with
dill mustard cream
Chilled prawn kebabs

Live Mussel Station

Mussels steamed with white wine and herbs

Live Carving Stations

Traditional turkey, prime rib, leg of Karoo lamb,
maple syrup glazed ham
Served with traditional accompanying sauces

Chilled Seafood & Oyster Bar

An assortment of chilled seafood with
all the condiments:
Prawns, shrimp cocktail, mussels,
West Coast oysters on the half shell

Western Festive Items

Caramelized sweet potatoes
Turkey stuffing
Steamed seasonal vegetables
Baked broccoli and cauliflower with cheese sauce
Braised red cabbage
Roasted potato, mashed potato
and steamed new potatoes
Green peas with mint and coriander
Vichy carrots

Pastry Corner

Marbled cranberry and white chocolate cheese cake
Tropical Christmas cake with candied ginger icing
and toasted coconut
Nectarine and peach tart with sweet pistachio cream
Turkish delight trifle
Berry and gooseberry Florentine tart
Summer puddings
Truffle brownie with orange scented nougat cream
Muscat poached pears
Yule logs
Ginger biscuit stars

Hot Puddings

Traditional Christmas pudding with brandy cream
Bread and butter pudding with Crème Anglaise
White and dark chocolate pool
with assorted fruits, sweet pastries on skewers
and selected biscotti

Bakery

Assorted home baked breads with flavoured dips
and butters

Traditional mince pies

served with freshly brewed filter coffee,
teas and herbal infusions



*F*ESTIVE SEASON 2008
AT THE MOUNT NELSON HOTEL

MENUS

CHRISTMAS DAY

CAPE COLONY RESTAURANT

Essence

Smoked Salmon and Fennel

Amuse Bouche

Poached Quail Egg and Celery

Starters

Asian Spiced Potted Duck
with peach and ginger compôte, spiced brioche

or

Salad of Roast Scallops and Radish
with endive and vanilla dressing

or

Risotto of Roast Butternut
with soft thyme ricotta and honey dressing

Mains

Roast Fillet of Karan Beef
with gorgonzola dumplings, roast baby onions and wild mushroom fricassée

or

Pan-fried Fillet of Salmon
with ratatouille dressing, sautéed squid and smoked tomato

or

Roast Ballontine of Turkey
with chestnut and cranberry stuffing and traditional condiments

or

Warm Red Onion and Goats Cheese Tart
With pickled courgette salad and black olive dressing

Dessert

Traditional Brandy Soaked Christmas pudding
served with a cinnamon infused mince pie ice cream and a ginger bread sauce

or

Seasonally Infused Baked Alaska
served with a shot of berry jelly and port reduction

Traditional Mince Pies

served with freshly brewed filter coffee, teas and herbal infusions



FESTIVE SEASON 2008

AT THE MOUNT NELSON HOTEL

MENUS

CHRISTMAS DAY

THE BALLROOM

Oyster and Sushi Bar

West Coast oysters and sushi with traditional and not so traditional accompaniments

Salmon Station

Salmon prepared in different styles

Live Mussel Station

Steamed with white wine and herbs

Salads, Starters & Cold Cuts

Summer greens with condiments and dressings
Mozzarella and sun-dried tomato salad with pine nuts
Sweet pumpkin and cinnamon salad with fresh rocket
Roasted baby onions with honey and mustard dressing
Roasted pepper and coriander couscous salad
Penne pasta with Genovese salad
New potato and horseradish salad with fried chives
Humus with deep fried pita bread
Taramasalata with grissini sticks

Tuna niçoise salad with green beans and herb vinaigrette
Pink shrimp and citrus cocktail
Smoked salmon with herbed blinis

Smoked chicken and glass noodle salad
Beef Carpaccio with parmesan and red onion
Italian and French salamis with olive tapenade
Parma ham with marinated melons

Live Carving Station

Roasted turkey with sage and onion stuffing, cranberry sauce and chipolatas
Honey glazed gammon with apple chutney
Slow-roasted leg of lamb with rosemary mustard crust
Roast prime rib of beef with red wine jus
Yorkshire pudding

Hot Buffet Selection

Baked cob on roasted vine tomatoes and lemon thyme
Roast salmon with dill dressing
Roast linefish with sauce gribiche
Roasted potatoes
Spring vegetable risotto
Cauliflower and gruyere cheese
Roast root vegetables

Desserts

Fresh summer fruit in granadilla marinade with Chantilly cream
Chocolate and Seville orange mousse cake
Cape stone fruit with Amarula sabayon
Giant ginger bread men with frosted icing
Chocolate Yule log with frosted icing
Crème Brûlée with raspberries
Christmas pudding with brandy sauce
Assorted ice cream cones

Traditional Mince Pies

served with freshly brewed filter coffee, tea and herbal infusions



FESTIVE SEASON 2008

AT THE MOUNT NELSON HOTEL

MENUS

CHRISTMAS DAY

OASIS RESTAURANT

Japanese Sushi & Sashimi

Assorted rolled and non rolled sushi & Sashimi
with wasabi, light soy and mixed pickles

Noodle Bar

Hot & chilled noodles
with vegetables, chicken, beef or prawns, wok fried
or Ramen soup style, traditional condiments, dips
and sauces

Deli/Antipasti Corner

Assorted leaves with selected dressings
French, Italian, 1000 island, blue cheese vinaigrette
or lemon and herb
Parma ham & melon
Beef Carpaccio & parmesan
Sliced Italian salami and cold cuts
Mozzarella & tomato
Baba Ganoush
Artichoke salad
Pickled mushroom salad, semi-dried tomato salad
Smoked duck and bamboo shoot salad
Assorted pickles, capers, olives, feta cheese &
smoked cheese
Fried, marinated eggplant wedges with smoked
tomato fondue
Seared, skewered smoked salmon with dill
mustard cream
Chilled prawn kebabs

Chilled Seafood & Oyster Bar

An assortment of chilled seafood with all
the condiments:
Prawns, shrimp cocktail, mussels,
West Coast oysters on the half shell

Italian Corner

Spaghetti, Penne and Linguine:
Tomato, Bolognese, Carbonara, Arrabiatta,
garlic chilli, pressed olive oil with herbs

Live Carving Station

Traditional turkey, Prime rib, leg of Karoo lamb,
maple syrup glazed ham
Served with traditional accompanying sauces

Western Festive Items

Caramelized sweet potatoes
Turkey stuffing
Steamed seasonal vegetables
Baked broccoli and cauliflower with cheese sauce
Braised red cabbage
Roasted potato, mashed potato, steamed
new potatoes
Green peas with mint and coriander
Vichy carrots

Pastry Corner

Marbled cranberry and white chocolate cheese cake
Tropical Christmas cake with candied ginger icing
and toasted coconut
Nectarine and peach tart with sweet pistachio cream
Turkish delight trifle
Berry and gooseberry Florentine tart
Summer puddings
Truffle brownie with orange scented nougat cream
Muscat poached pears
Yule logs
Ginger biscuit stars

Hot Puddings

Traditional Christmas pudding with brandy cream
Bread and butter pudding with Crème Anglaise
White and dark chocolate pool
*with assorted fruits, sweet pastries on skewers
and selected biscotti*

Bakery

Assorted home baked breads
with flavoured dips and butters

Traditional Mince Pies

*served with freshly brewed filter coffee, teas and
herbal infusions*



*F*ESTIVE SEASON 2008
AT THE MOUNT NELSON HOTEL

MENUS

NEW YEAR'S EVE

THE BALLROOM

Starters

Seared Citrus Spiced Tuna
served with pickled carrot, coriander and yoghurt dressing and ginger jelly

or

Sliced Tea Smoked Duck Breast
with raspberry tea vinaigrette, mango and red onion salsa

Sorbet

Strawberry and Champagne

Mains

Crisp Lobster and Kingklip Spring Roll
with a warm salad of bean sprouts, pink grapefruit and bamboo shoots with a massaman dressing

or

Beef Tenderloin
roasted and served with wild mushroom arrancini, braised shin of veal and Perigord dressing

or

Gorgonzola and Red Onion Croustade
with creamed new season spinach, confit garlic and red wine syrup

Desserts

Marbled Berry Cheesecake
served with a shot of Kirsch granita and a berry sorbet set on a vanilla and brandy jelly

or

Jaffa Cake
- orange and chocolate fondant, burnt orange Brûlée, Seville orange jelly and chocolate sorbet

Assorted Madelaines

served with freshly brewed filter coffee, teas and herbal infusions



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NEW YEAR'S EVE

CAPE COLONY RESTAURANT

Essence

Laksa

Starters

Seared Tuna Niçoise
with black olive dressing

or

Chilled Red Pepper and Tomato Gazpacho
with avocado salsa, smoked pepper foam and lemon scented olive oil

or

Sliced Tea Smoked Duck Breast
with raspberry tea vinaigrette, mango and red onion salsa

Sorbet

Champagne and Blood Orange

Mains

Roast Fillet of Beef
with wild mushroom and truffle ragout, pomme anna, black pudding and Perigord jus

or

Poached Cape Lobster
with asparagus and lobster risotto and asparagus salad

or

Goats Cheese Gnocchi
with ratatouille, aubergine caviar and choux farci

Desserts

Frozen Raspberry Soufflé
with mint mousse, vodka soaked berries

or

White Chocolate Tart
with white chocolate fondant, chocolate and cinnamon ice cream

Assorted Madelaines

served with freshly brewed filter coffee, teas and herbal infusions



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NEW YEAR'S EVE

OASIS RESTAURANT

Chilled Seafood & Oyster Bar

An assortment of chilled seafood with all the condiments:
Prawns, mussels, smoked fish and oysters on the half shell

Japanese Noodle Bar

Hot and chilled noodles with vegetables, chicken, beef or prawns, wok fried or Ramen soup style, traditional condiments, dips and sauces

Deli/Antipasti Corner

Assorted leaves with selected dressings:
French, Italian, 1000 island,
blue cheese vinaigrette & lemon and herb
Parma ham & melon
Beef carpaccio & parmesan
Sliced Italian salami and cold cuts
Mozzarella & tomato
grilled marinated zucchini
Eggplant in olive oil and garlic
Marinated mushrooms
Roast herb tomato
Artichoke salad
Hearts of palm
Assorted pickles, capers, olives, feta cheese and smoked cheese
Crispy whitebait with lime mayonnaise
Fried marinated eggplant wedges with smoked tomato fondue
Seared, skewered smoked salmon with dill mustard cream
Vietnamese style vegetable spring rolls
Wasabi and half whipped cream

Live Carving Station

Leg of lamb
Roast whole chicken
Served with traditional accompanying sauces

Western Festive Items

Butter roast potatoes
Honey roast sweet potato and butternut
Steamed vegetables
Baked broccoli and cauliflower with morray sauce
Cous Cous
Green peas with cream and lemon
Butter carrots

Pastry Corner

Marbled cranberry and white chocolate cheese cake
Individual trifles
Poached bears in red wine syrup
Traditional milk tart
Florentine tart
Double fudge chocolate cake
Truffle brownie with orange scented nougat cream
Tarte tatin
Assorted festive cookies
Fresh fruit salad
Assorted berries

Hot Puddings

Bread and butter pudding with Crème Anglaise
Chocolate bath
Jam bath
Selected biscotti

Bakery

Assorted home baked breads with flavoured dips and butters

Assorted Madeleines

served with freshly brewed filter coffee, teas and herbal infusions

