



Christmas Day

AT THE MICHELANGELO HOTEL

CHRISTMAS
EVE DINNER
SET MENU

R650
PER PERSON



24 DECEMBER 2018
18H30 - 22H30

PICCOLO MONDO
RESTAURANT

CHRISTMAS
DAY
SET MENU

R650
PER PERSON



25 DECEMBER 2018
12H30 - 15H30

PICCOLO MONDO
RESTAURANT

CHRISTMAS
DAY
BUFFET MENU

R695
PER PERSON



WITH LIVE
ENTERTAINMENT

25 DECEMBER 2018
12H30 - 15H30

L'INCONTRO
BALLROOM

FOR ENQUIRIES AND BOOKINGS PLEASE CONTACT:

Ellen Kunene on +27 (0) 11 282 7463 or email michbanq1@legacyhotels.co.za

THE MICHELANGELO HOTEL, NELSON MANDELA SQUARE, SANDTON

Terms and Conditions Apply. Subject to availability. All items are seasonal.

Christmas Day

AT THE MICHELANGELO HOTEL



CHRISTMAS EVE DINNER SET MENU 2018

STARTER

Saffron and Chicken Broth
Poached Chicken, Saffron, Ginger, Coconut Milk, Lemongrass,
Tempura Chicken Dumpling

OR

Prawn

Spiced Tomato Polenta Bake, Sundried Tomato Marinated Grilled Prawn, Prawn Bisque

OR

Asparagus

Asparagus, Crispy Parma Ham, Spicy Coriander Pesto, Deep Fried Poached Egg

MAIN

Turkey and Lamb

Herb Crusted Lamb Cutlet, Turkey and Bacon Ballotine, Braised Lamb Tortellini,
Gem Squash Purée, Braising Jus

OR

Pork

Honey Glazed Pork Kassler, Butternut Purée,
Red Cabbage, Sweet Potato and Apple Dauphinoise

OR

Seabass

Mauritian Seabass, Minted Pea Purée, Grapefruit,
Pickled Fennel, Kataifi Prawns, Creamed Horseradish

OR

Risotto

Sugar and Cinnamon Spiced Butternut Squash,
Toasted Pine Nut, Gorgonzola, Sherry, Nutmeg Yoghurt

DESSERT

Traditional Christmas Pudding

Orange Crème Anglaise, Hazelnut Ice Cream, Frangelico Whipped Butter

OR

Cherry Brûlée

Vanilla Brûlée, Fabrini Cherry Compote, Biscotti

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Tempura Chicken Dumpling

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Prawn

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Asparagus, Crispy Parma Ham, Spicy Coriander Pesto, Deep Fried Poached Egg

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Braised Lamb Tortellini,
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CHRISTMAS DAY BUFFET MENU 2018

WITH LIVE ENTERTAINMENT

COLD SELECTION

Lemongrass and Ginger Marinated Prawns
Franschhoek Smoked Salmon Trout *with Caviar*
Thai Calamari Salad
Shrimp and Monkfish Ceviche
Norwegian Style Salmon Passionfruit Gravavlax
Saffron and Orange Dressed New Zealand Mussels
Hot Smoked Rainbow Trout *with Lemon Aioli*

Smoked Beef Carpaccio *with Berry Dressing and Shaved Grana Padano*
Blossom Honey Glazed Kassler
Smoked Beef *with Truffle Dressing*
Smoked Turkey *with Wholegrain Dressing*
Cajun Style Chicken Breast with Coriander Salsa

Brandied Chicken Liver
Salmon Trout Parfait
Eisbein Terrine
Served with Homemade Bread,
Crostini and Grissini Sticks

Caprese Salad
Marinated Asparagus and Pecorino Salad
Watermelon, Rocket and Danish Feta Salad
Spicy Cabbage and Cashew Nut Salad
Potato, Blue Cheese and Chive Salad
Fresh Garden Greens
with Traditional Accompaniments

HOT SELECTION

Herb Crusted Oven Roasted Leg of Lamb
Roasted Stuffed Onion and Thyme Turkey
Maple and Mustard Rubbed Sirloin of Beef
Glazed Gammon

Yorkshire Pudding, Pork, Beef
and Chicken Chipolatas
Cranberry Sauce, Apple Sauce, Roasting Jus,
Horseradish, Mint Jelly

Grilled Mauritian Seabass
Butternut Potato Gnocchi
Chicken Pot au Feu
Leek and Seafood Casserole

Basmati Pilaff
Oven Roasted New Potatoes
with Caramelized Pearl Onions
Creamed Spinach *with Toasted Macadamia Nuts*
Cauliflower and Broccoli Mornay
Glazed Carrot, Butternut and Pumpkin

DESSERT

Traditional Christmas Pudding
with Brandy Butter
Sherry Trifle
Yule Log
Michelangelo Mini Tartlets
Pumpkin Pie
Croquebouché
Berry Crème Caramel
Mince Pies
Stollen

Chocolate Fountain *with Accompaniments*
Selection of Artisan South African Cheeses
with Crackers and Preserves

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