

CHRISTMAS DAY LUNCH & DINNER BUFFET 2025

R995 PER PERSON | R500 KIDS 12 AND UNDER

BREAD DISPLAY

cheese & seeded bread sticks | brioche pull apart wreaths
ciabatta | sourdough | baguette | homemade dips | infused butters

SALAD PLATTERS

smoked chicken | green bean | sundried tomato | feta | citrus dressing
celery Waldorf | pear | biltong | pecan praline | dill ranch
bocconcini caprese | heirloom tomato | pine nut | basil pesto
gem lettuce | croutons | egg | white anchovies | gruberg shavings
gnocchi | artichoke | avocado | lemon thyme vinaigrette
beetroot | roasted grape | baby salad leave | pomegranate | pepitas
crispy quinoa | cucumber | brown lentil | red pepper | sumac

COLD CUTS

cured smorgasbord | piccalilli | peppadews
honey & ginger beer glazed gammon | apple & celery slaw
kalahari corned beef | sweet mustard
smoked salmon trout | capers | red onion | cream cheese | chives

HOT CARVERY

whole roasted turkey | macadamia & sage stuffing | cranberry jus
tandoori spiced whole chicken | raita | preserved lemon aioli
deboned leg of lamb | mint chutney
pepper & parsley crusted beef prime rib | stout gravy
sticky pork neck | date & apple mostrada stuffing | cider jus
yorkshire puddings

HOT BUFFET

Malay-style mild chicken curry
herbed pilaf rice | almond
pan fried line fish | lemon beurre blanc
Saldanha Bay creamy mussel pot
tallow baby potatoes | garlic & thyme
summer vegetables | bechamel gratin
oxtail potjie | butterbean | glazed carrots

DESSERT

roly-poly trifle | cinnamon Chantilly
dark chocolate yule logs | eggnog cremeux
candy cane cremeux | vanilla pavlova | festive fruit
traditional mince pies
speculoos cupcakes
pecan nut pie | sultana & white chocolate mousse
steamed Christmas cakes | vanilla brandy anglaise

CHEESE DISPLAY

grand brie | candied macadamia | gingerbread compote
local artisan cheeses
preserves | pickles | crackers