Christmas Lunch Menu

Includes Alcoholic and Non Alcoholic Egg Nogg Welcome Drinks Tea & coffee

Arrival from 12h30

Soup

White onion and toasted almond cream soup with biltong shavings and parsley garlic croutons

Selection of homemade rolls, pot bread, olive and rosemary loaf and onion marmalade bread

Starters

melba toasts

Shrimp cocktail
Whole-wheat crepes rolled with
smoked salmon mousse
Smoked chicken, hickory ham, parma
ham, pickled tongue with
mustards and pickles
Selection of south african cheeses with

savoury biscuits and preserves

Chicken liver pâté roulade with

Tropical mussel and calamari salad Spinach and feta grilled blackmushrooms (v)

Salads

Sundried tomato pasta salad with bell peppers (v) North african chilli pumpkin salad (v) Aubergine pickle with fried tortilla crisps (v) Roasted mediterranean vegetable

salad with cucumber sambal (v)

Fresh mixed salad platter (v)
Assorted condiments and dressings

From the Hotspot

Seafood casserole
Braise oxtail potjie with red wine,
smoked bacon and three beans
Fried rice (v)
Roast new potatoes with
garlic and herbs (v)
Cinnamon pumpkin fritters (v)
Honey glazed baby carrots (v)
Minted peas (v)
Spinach and mushroom phyllo
pastry pie (v)
Medley of seasonal vegetables (v)

Roast

Butter basted turkey roll with a herbed chestnut and apple stuffing
Honey glazed gammon with minted apple sauce, brown onion gravy, cranberry sauce, mustards and horseradish cream

Dessert

Strawberry pavlova
Ebony and ivory chocolate mousse
Yule chocolate xmas log
Minted berry cheesecake
Seasonal fresh fruit salad
Traditional baked christmas pudding
with brandy sauce and custard
Mini christmas mince pies
Ice cream with sugar cones & assorted
sprinkles and toppings

Booking essential.

Price: R495 and kids under 12 half price For any enquires please contact:

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