



# M E N U

## THE WATERFRONT TERRACE CHRISTMAS LUNCH 2024

### STARTERS

French Style Salad  
Crispy greens with garlic croutons & boiled eggs

Chicken Tabaloski Salad  
Lightly grilled with a touch of chilli

Roasted Honey Corn & Herbs Salad

Young Spinach & Feta Salad  
Delicate blend with a vinaigrette drizzle

Guacamole Shrimp Bites

Seasonal Selection of Salads

All served with a selection of dressings & dips

### HOT STARTERS

Chicken & Mushroom Soup  
Served with breads, croutons & spreads

Assorted Canapes  
Shaped on a crispy bruschetta

Peri-peri Chicken Wings  
Slow marinated in creamy peri sauce and topped with fresh rosemary

Charcuterie Table  
Cheese board - various selection of cheese with seasonal fruits, cold meats & cracker biscuits



# M E N U

## MAINS

### Roast Turkey

Homegrown whole bird rubbed in garlic butter and served with cranberry sauce

### Roast Leg of Lamb

Stuffed with fresh rosemary & garlic

### Oven Grilled Short Rib

With our griller chef spice blend & baby carrots

### Live Action Station

Prawns & hake sosaties with various sauces

### Mutton Curry

Soft cut of mature lamb in our chef secret blend of spices accompanied by roti and papadam

### Beef Casserole

Smooth combination of tender beef cuts in casserole sauce  
Basmati rice topped with crispy onions & mushrooms

### Mediterranean Veggies

Oven roasted in butter & veggie seasoning

### Spinach & Butternut Lasagna

Classic layer of soft butternut & spinach in a cheesy bechamel



# M E N U

## DESSERTS

Christmas Fruit Pudding

Scottish Chocolate Brownie  
Nothing beats soft & warm goodness of a fresh brownie

Chocolate Malva Pudding

Christmas Mince Pie

Assorted Tarts  
Assorted petit fours cakes

Seasonal Harvest of Local Fresh Fruits

Assorted Ice cream

Waffle and Pancake Station

Tea and Coffee Station

**- R445 PP -**

T&C's apply. Menus are planned in accordance with seasonal availability, subject to change without notification.

