Christmas Menu

Flavours of South Africa A complimentary welcome drink on arrival

To Start

Cream of Pear & Broccoli Soup with a Local Blue Cheese and Cashew Crumble

Antipasti & Salad

Smoked Springbok Carpaccio with
Botanical Vinaigrette
Peri-Peri Lemon Garlic Dip Tiger Prawns
Fresh South African Flavoured Sushi
Smoked Snoek Kedgeree with
Basmati and Quail Eggs
Baby Potatoes with Biltong and Sundried Tomatoes
Apricot and Koeksister Baked Camembert
Local Cape Cheeses, and Fruit Preserves with
"Mosbolletjies"

Carvery

Authentic Natal Lamb Curry with assorted sambals
Boerewors Stuffed Rolled Leg of Lamb with
a Garlic Butter Cream
Brandy and Coke Glazed Gammon with warm, sweet
aromatic spice served with a Peanut Butter and Fynbos
Honey Sauce

Christmas Pudding Stuffed Chicken with a Local Sherry Jus

Baked Seasonal Line Fish served with a Cape Malay Curry and Paw Paw Sauce Lentil and Red Pepper Bobotie Bake Garlic and Local Olive Oil Roast Potatoes Oven Roasted Root Vegetables Cauliflower Cheese and Pasta Bake with Sage Sweet Potato with Honey, Sherry and Coconut Miso Grilled Carrots with Pistachio

Booking essential.

To call +27 (0)21 406 1911 or Email cptbr.reservations@proteahotels.com

Terms & conditions apply.

Pre-booking essential, closing date by 20th December 2022. Valid 25th December 2022 only. Prokard dining discount and Entertainer discount not applicable. Kids aged 3 - 12 years pay half price. Kids under 3 years eat for free.





Desserts

Assortment of Baked Puddings and Local Sweet

Treats with Fresh Fruit, Jellies, Creams and Traditional
Christmas Fare