

Christmas Lunch

12h00 - 15h00

A glass of sparkling wine upon arrival

Starters

Fresh bread rolls served with butter, pâtés and preserves

Crunchy garden greens, olives, cucumber, red onions, Julienne peppers, creamy feta cheese, tomatoes

Glazed beetroot with rocket and creamy feta, drizzled with a balsamic reduction

Broccoli, crunchy walnuts and crispy bacon salad with Roquefort dressing

Delicately sliced pickled tongue

Chickpea quinoa salad with spinach and flavourful sundried tomatoes

Smoked salmon roses with tangy pickled lemon achar

Delicious Main Courses

Slow-roasted lamb on the spit, infused with aromatic rosemary and garlic

Caramelised pearl onions paired with perfectly roasted baby potatoes

Glazed gammon with caramelised pineapple and cherries

Chicken pieces roasted to perfection

Broccoli and cauliflower bake in a velvety bechamel sauce topped with a golden, gratinated cheese crust

Crispy pumpkin fritters served with a side of apple sauce and a drizzle of red wine jus

Indulge in Sweet Temptations

Warm sticky toffee pudding served with a velvety custard

Classic, traditional trifle

Chocolate mousse cups

Decadent red velvet cake

Peppermint tart

For bookings contact:

conferencing@phdurbanville.com or

021 913 9256

At Protea Hotels by Marriott Durbanville

99 Jip De Jager Drive, Tyger Valley

Live entertainment!

R 485 pp

Kids under 12 - R 245 pp

Prokard discount does not apply

