Christmas Lunch

CHRISTMAS SPREAD
A summer lunch spread of Christmas flavours

STARTERS
Bread Table
Great Selection of Home-made breads, such as focaccia, garlic bread or crispy Portuguese rolls with pates & preserves

Grilled prawns
Beautifully grilled chilli butter prawns for the perfect outdoors day

Green Salad
Loads of leafy fresh greens are just the ticket to offset the summer heat as well as the richness of the Grilled Prawn fare

MAIN COURSE
Turkey with Sausage Stuffing
Our secret Turkey recipe, draped with loads of yummy crispy bacon

Cold sliced gammon
A delicious pineapple glazed gammon

Roast Leg of lamb
A traditional lamb roast with rosemary, thyme and splash of lemon

SIDE DISHES
Potato and Fennel Salad
Warm roasted baby potatoes, onion, fennel and lemon garlic butter, a melting sensation

Broccoli & Cauliflower Gratin
We’re spoiling everyone with this delicious, delicate and indulgent side dish

Roasted Beetroot Salad
Fresh greens, beetroot and some great quality goat’s cheese

Spicy Roasted Butternut & Cranberries
The perfect side dish for these summer holidays

DESSERTS
Ice cream cones, of course!
Chilled watermelon slices
Baked mini cheese cakes with berry coulis

Cost: R410 per adult
Kids under 12 pay R195
Tickets can only be purchased through Web Tickets
Limited space available
Contact fb@thehydehotel.com to book your table once your tickets have been purchased