

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 sensasion

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