



LANZERAC
1692



Christmas Day
Lunch Menu





Christmas Day

2024

To our friends and family

Thank you for choosing to celebrate this time-honoured tradition at Lanzerac.

We invite you to enjoy this sumptuous festive buffet, thoughtfully curated by Executive Chef Stephen Fraser. Reconnect with loved ones and create treasured memories as you delight in bursts of traditional flavours, a variety of trimmings and festive desserts fit for a celebratory feast.

May we take this opportunity to wish you a happy and peaceful Festive Season.

Emile Langenhoven

General Manager



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On Arrival

LANZERAC CAP CLASSIQUE & OYSTERS

Starters to the Table

SAFFRON COCONUT MUSSEL POTJIE, WITH SUNDRIED TOMATO,
CHEESE & GARLIC HERB ROLLS

PROSCIUTTO, MELON, FETA, PICKLED STRAWBERRIES, ROCKET,
BALSAMIC SUNFLOWER SEED

CHARDONNAY & HONEY BAKED CAMEMBERT, MACADAMIA & GLAZED FIG
WITH MELBA TOAST

PICKLED TONGUE, WINE POACHED ONIONS, CURED MUSTARD SEEDS,
HORSERADISH, BRIOCHE

COLD SEAFOOD PLATTER

MAPLE CURED NORWEGIAN SALMON, SMOKED SALMON MOUSSE
POTTED MACKEREL WITH PORT & CRANBERRY JELLY
DIPPING PRAWNS WITH A BLOODY MARY CREAM

served with rye crackers, pickles, marinated cucumber, dill cream



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Soup Station

ROAST PARSNIP & SWEET POTATO

with truffled popcorn, smoked chilli oil, lemon cream & freshly baked breads

Carvery Station

SLOW ROAST BEEF SIRLOIN

with smoked bone marrow, mini yorkshire puddings
caramelized rosemary & red onion jus



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Hot Buffet

ROAST TURKEY, GAMMON, LEEK, CRANBERRY, POT PIE WITH STUFFING CRUNCH
CUTLETS OF LAMB, CHRISTMAS SPICED SKILPADJIES, PINOTAGE SAUCE, ROAST OLIVES

BRANDY-SOAKED PRUNES IN BACON BLANKETS & BLUE CHEESE CREAM

ORANGE GLAZED CONFIT DUCK LEGS, CHERRIES & PECAN CRUMBLE

TIKKA SPICED TURKEY WITH COCONUT YOGHURT, RED ONION & ALMONDS

CRISPY PORK BELLY WITH APPLE, FYNBOS HONEY & RASPBERRY JUS

LANZERAC'S OVEN BRAISED OXTAIL

SAUTÉED BRUSSEL SPROUTS WITH BRANDY BACON & ALMONDS

MUSHROOM & LENTIL NUT LOAF WITH CARROT PICKLE

RED WINE BRAISED RED CABBAGE BAKED WITH A DUO OF CAPE CHEESES

ZUCCHINI, TENDERSTEM AND PEAS WITH SPICED COCONUT BASIL CREAM

SALT ROAST BABY CARROTS, ORANGE & GINGER GLAZE

LAYERED POTATO & SWEET POTATO GRATIN WITH GRANA PADANO

DUCK FAT ROASTED POTATO WEDGES WITH ROSEMARY AND MALDON SALT

SPICED PUMPKIN SMASH WITH SOUR CREAM & TOASTED PUMPKIN SEEDS



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Buffet Desserts

CHRISTMAS TREE CUPCAKES WITH DARK CHOCOLATE

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

EGGNOG PANNA COTTA WITH STRAWBERRY TEXTURES, EDIBLE FLOWERS

PEPPERMINT LADY LOCKS & SANTA CLAUS MACARONS

SNOWMAN CAKE POPS, RED VELVET SPONGE, DIPPED IN WHITE CHOCOLATE

PAVLOVA REEF, PASSION FRUIT CURD, PINEAPPLE COMPOTE, KIWI & FRESH MINT

BLACK FOREST CHRISTMAS LOG, CHOCOLATE SPONGE, CHERRY GEL

CRANBERRY TRUFFLE, WHITE CHOCOLATE & PISTACHIO TRUFFLE

INDIVIDUAL ROOIBOS & STONE FRUIT TRIFLE

WARM RUM & RAISIN PUDDING, CARDAMOM CRÈME ANGLAISE

DECORATIVE CHRISTMAS TABLE WITH CANDIES, SWEETS
& A GINGERBREAD FAMILY



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