

Christmas Day

Lunch Menu

Christmas Day

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. Begin your Christmas feast with a leisurely selection from our Manor Kitchen, where each table celebrates the season's finest festive flavours.

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

Serving Tables

THE OYSTER TABLE

Dress your oysters just the way you like them.

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cucumber & gin granita, bloody mary dressing, citrus pearls,
oyster mayo, rooibos mignonette, hot sauces

BUCKWHEAT BLINIS FROM THE GRIDDLE

Freshly prepared buckwheat blinis served warm with festive accompaniments.

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salmon gravadlax, shaved prosciutto, smoked salmon mousse,
caviar, sour cream, spiced brinjal, pickled cucumber, pistachio pesto,
ginger fig compote

GOURMET CHEESE & CHARCUTERIE

Discover a generous selection of South Africa's finest cheeses and cured meats.

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preserves, pickles, flavoured butters, rosemary crackers
maple bacon jam, piccalilli, freshly baked breads, fruits & berries

COASTAL CHRISTMAS SUSHI & PRAWNS

Celebrate the coast with fresh seafood and signature sushi creations.

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spiced tuna, prawn tempura rolls, avocado & cucumber,
prawns with dipping sauce, Christmas rolls of smoked salmon,
cream cheese & cucumber

Serving Tables

FROM THE SOUP POT

Choose between our seasonal soups and finish them with your favourite garnishes.

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chilled almond, grape & spring onion gazpacho

roast parsnip & pear

truffle oil, crème fraîche, parsley gremolata

crispy bacon, garlic & thyme croutons, chopped chives

freshly baked mosbolletjie

THE GARDEN TABLE

Seasonal ingredients, vibrant flavours and fresh accompaniments to complement your Christmas feast.

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pomegranate & hazelnut slaw with grapefruit dressing

melon, mustard glazed tongue, brussel sprout leaves, Jersey feta, pecan

Caesar salad, baby gem wedges, grana padano, anchovies, croutons, Caesar dressing

marinated artichoke, bocconcini, peas, roast beetroot, rocket & chestnuts

summer garden vegetable, herb & leaf salad

salad sprinkles, seed granola, spiced nuts, flavoured oils & vinaigrettes

Serving Tables

CHRISTMAS CARVERY

Our chefs carve the roast of the day to order.

roast black Angus beef ribeye

roast bone marrows, mini Yorkshire puddings

beef kaiings, porcini & thyme demi-glace

HOT FROM THE KITCHEN

A generous selection of festive hot dishes.

venison Wellington with cranberry & pear compote

slow braised oxtail with cabernet braised onions

cutlets of lamb, sheep tails & skilpadjies with grape & onion compote

roast gammon honey mustard glaze, crackling, pigs in blankets

roast turkey ballotine, turkey demi-glace, brandy-soaked prunes

spiced duck, apple & cherry pie with stuffing crunch

pan seared kingklip, lemon herb, mussel & champagne velouté, with caviar pearls

forest mushroom, chestnut & cranberry pithivier

pinotage braised cabbage baked with a huguenot & camembert

cauliflower & broccoli gratin with almond & pecorino cream

roasted roots with carrot top gremolata & pickled mustard seeds

smashed pumpkin hummus, spiced seeds & nut crumble

parmesan potato mash with flamed top

layered potato & sweet potato gratin

Dessert Room

SWEET SELECTION

Join the pastry team in Craven Lounge to continue the celebration of festive flavours.

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mulled wine & blackberry cupcakes with ginger glaze

spiced gingerbread macaroons, champagne & pinotage truffles

artisanal praline & bonbon wall

decorative mince pies, gold leaf pistachio & cranberry tartlets

spiced eggnog & white chocolate mousse cakes

toffee apple filled craquelin

coconut, raspberry & mango pavlova reef

almond & clementine financiers

valrhona chocolate log with cherries & edible snow

christmas pudding with tonka bean & brandy crème anglaise

crêpe Suzette station with Grand Marnier

pecan praline, vanilla bean, grapefruit & banoffee chilled dessert bar



Here's to the season of good food and
good company to share it with.

Happy Holidays



LANZERAC

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