

A CHRISTMAS FEAST MADE WITH LOVE

"From our hearts to your plate — may every bite bring warmth, joy, and holiday cheer."

FAMILY STYLE CHRISTMAS LUNCH MENU

R 1250 PER PERSON (kids under 12 eat half price R625)

Let the bubbles rise and your spirits soar -

We welcome you with a glass of Méthode Cap Classique, poured with love and Christmas joy.

HARVEST TABLE STARTERS

A bountiful display of Christmas delights, celebrating the best the season has to offer. Every dish is crafted with care and served with warmth — a feast to share with family and friends.

- Curated Cheeseboard Celebration
- Festive Truffle Medley
- Teriyaki Glazed Chicken Wings
- Turkey Medallions with Cranberry-Orange Glaze
- Maple-Chili Glazed Gammon Bites
- Caprese Rosette Skewers

PLATED MAIN COURSE

Choose your Christmas main from our trio of festive dishes

Herb crusted lamb, served with hasselback potatoes, chargrilled broccolini and a rich, glossy red wine jus.

Beef wellington served with burnt butter charred broccolini and a smooth, aromatic garlic jus.

Bacon and fennel stuffed pork belly, served with hasselback potatoes, charred buttered broccolini and a gently sweet & spicy apple sauce.

Desserts are on the opposite side.

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CHRISTMAS DESSERTS

Choose your Christmas treat from the options below

Classic Christmas Cake with Crème Anglaise served with a festive trifle treat

A timeless favourite, rich with fruits, nuts, and festive spice, served warm with a silky pour of crème anglaise. Accompanied by a miniature festive trifle treat — a delightful touch of sweetness and colour to complete your Christmas celebration.

Black Forest Gateau with Trifle treat

Rich layers of chocolate sponge, whipped cream, and cherries paired perfectly with the light, fruity sweetness of a trifle treat, giving you two classic Christmas desserts in one elegant presentation.

Starters and Mains are on the opposite side.



Wishing you a blessed festive season filled with warmth, joy, and togetherness
— from all of us at Lion Roars Hotels & Lodges.

