



CELEBRATE CHRISTMAS *At The President*

Join us this Christmas for an unforgettable day sprinkled with festive sparkle.
Choose your celebration experience and book now to avoid disappointment.

Christmas Lunch

An elegant buffet dining experience - a festive celebration perfect for adults and couples.

Enjoy complimentary bubbles and fresh oysters to start the celebration. Indulge in our festive buffet featuring premium selections whilst enjoying live music in our beautiful restaurant setting.

R2095 per adult

Choose your seating: 1pm - 3pm or 1:30pm - 3:30pm

Includes welcome bubbles, oysters for two, festive buffet, table Christmas crackers, live music entertainment, unlimited water, juices, and soft drinks.

OR

Family Festive Lunch

Enjoy a festive seasonal menu shared around the table - a celebration perfect for families and groups.

Experience our harvest table feast with carvery station, fresh salads and seasonal sides served family-style. Children will delight in festive experiences and activities and dessert stations, while adults enjoy the festive family gathering under our magical Christmas tree.

R1795 per adult

R650 (kiddies from 4-11 years)

Includes welcome bubbles for adults, eggnog for children, Christmas feast in an indoor venue, table Christmas crackers, festive music playlist, unlimited water, juices, and soft drinks.

Book Now

☎ *WhatsApp 071 368 9529*

bookings@presidenthotel.co.za | www.presidenthotel.co.za

Ts and Cs Apply.



CHRISTMAS MENU

Bread Course and Soup

Mosbolletjies

Buttermilk Roosterkoek, whipped farm butter

Mini Sourdough and Cranberry Rye Loaves

Smoked Snoek Pâté, tomato onion smoor, mebos chutney, apricot preserves, herbed butter

Roasted Chicken and Thyme Soup, parmesan, pangratto, preserved lemon crème fraiche

Seafood and Charcuterie

Fresh West Coast Oysters, shallot and red wine mignonette, pickled cucumber and dill, preserved lemon, tamarind masala dressing, tabasco

Beetroot and Juniper Berry Gravlax, salmon, compressed apple, capers, horseradish, rye crisp, dill and mustard emulsion

Chilli Spiced Mussels, tomato masala vinaigrette, coriander, spring onion

Smoked Snoek Terrine, pickled cucumber, dill crème, mebos glaze

Cape Malay Spiced Salad, preserved lemon, octopus, chickpea, charred mielie, pickled shallot, dhanya oil, smoked paprika emulsion

Bresaola, rocket, parmesan, balsamic

Coppa Ham, pickled fig, buchu cured pear, labneh

Smoked Beef, pickled mustard seeds, charred aubergine puree, crispy shallot, herb oil

Salads

Creamy Burrata and Heirloom Tomato, mebos gastrique, hazelnut dukkah, smoked tomato essence, basil oil

Roasted Cauliflower and Tahini, labneh, pomegranate gel, preserved lemon, roasted pistachio, za'atar oil

Spiced Mango and Avocado, baby gem lettuce, toasted coconut, red chilli, almond praline, lime vinaigrette

Angostura Sweet Potato, sweet chilli, orange crème fraiche

Mains

Roasted Lamb Shoulder, rosemary and red wine jus, mint jelly, yorkshire puddings

Slow Roasted Gammon, honey mustard and pineapple glaze

Festive Beef Fillet, smoked green peppercorn jus, charred shallot petals

Grilled Yellowtail, preserved lemon veloute, herb crumble, grilled leek

Butter Chicken Curry, cucumber raita, dhanya salad, butter roti

Spinach and Feta Spanakopita, toasted sesame seed, phyllo pastry

Steamed Greens, green beans, bok choy, mange tout, gyoza sauce, toasted sesame seeds

Smashed Baby Potatoes, barbecue, rosemary, lemon, garlic

Biryani Rice, spices, peas, carrot, curry leaves

Dessert

Cherry Dark Chocolate Entremet, mousse, cherry compote, cherry jelly, vanilla whipped ganache

Spiced Orange Cake, spiced mousse, orange marmalade, orange gel

Spiced Citrus and Almond Cake, lemon, orange and toasted almonds

Festive Fruit Cake, cherries, almonds

Vegan Pavlova, vegan chantilly, berry compote

Trifle, vanilla anglaise, vanilla sponge, berry jelly, mango

Yule Log, chocolate sponge, mascarpone coffee crème, chocolate shards

Eggnog Cheesecake, gingerbread base, vanilla cheesecake, eggnog whipped ganache

Panettone Bread Pudding, crème anglaise



KIDDIES MENU

Mains

Cocktail Beef Wellington Bites, *mushroom duxelles, beef gravy*
Crispy Buttermilk Chicken Tenders, *barbecue sauce, panko*
Pulled Lamb Potato Croquette, *mashed potato*
Pizza Making Experience, *mozzarella, tomato sauce, chicken, ham, mushroom, pineapple*
Mac and Cheese
Roasted Potatoes
Broccoli and Carrots
Steamed Basmati Rice

Dessert

Gingerbread Cookie Decorating Station
Santa Hat Cupcakes
Christmas Tree Brownies, *mint ganache, smarties*
Snowman Macarons, *candy cane ganache*
Rudolph's Carrot Patch, *carrot cake, cream cheese icing*



TERMS AND CONDITIONS

Booking and Confirmation

Bookings are essential and subject to availability.
A booking is only confirmed once full prepayment has been received.

Payment

50% Payment deposit within 48 hours once booking has been made.
Full prepayment is required by 28 November.
Unpaid bookings will be automatically released after the payment due date.

Cancellations and Refunds

Cancellations made more than 14 days prior to the event: 50% refund.
Cancellations made within 14 days of the event: non-refundable.
No-shows on the day are non-refundable. subject to availability.

Seating Arrangements

Seating will be allocated by management.
Requests for specific seating will be considered but cannot be guaranteed.

Dietary Requirements

Special dietary requests must be communicated at the time of booking.
While every effort will be made, we cannot guarantee the absence of allergens.