



Join us at Coastlands Umhlanga Hotel's Banqueting venue for our annual Christmas day lunch buffet.

Monday, 25 December 2023
12:30 - 15:00

Adults | R650 pp
Kids | R325 pp
(aged 4-10)

Cash bar available

BOOKING ESSENTIAL:

Nadine Jagastry:
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Mary Govender:
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Lee Mbambo:
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MENU

COLD BUFFET

- Spinach, garlic and mature cheddar quiche (V)
- Roasted vegetable salad with bean sprouts and raspberry vinaigrette (V)
- Rosemary, lemon and honey roasted chicken salad
- New potato salad with paprika, gherkins, spring onion and olive oil (V)
- Asian style marinated mushrooms with chillies and lime
- Selection of cold meats and mustards
- Cold turkey cuts with condiments
- Crab and pineapple salad

Hot Soups

- Butternut and ginger served with croutons (V)

Interactive salad station

- Assorted lettuces and herbs, cherry tomatoes, olives, red onion, cucumber, feta cheese, croutons, spring onion, mixed peppers, pepper dews, pickled onion, balsamic vinegar and olive oil, honey mustard and Thousand Island dressings (V)
- Assorted fresh breads, rolls, cheese straws and breadsticks (V)

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Main course Buffet

- Grilled Dorado with capers, lemon and shrimps
- Butter chicken served with naan
- Roast turkey with all the accompaniments
- Smoked salmon and roasted fennel lasagne
- Creamy potato and sweet potato bake with Pecorino cheese (V)
- Saffron rice pilaf with apricots, lentils and almonds (V)
- White rice with cinnamon and elachie (V)
- Roast potatoes with rosemary and garlic cloves (V)
- Honey and ginger glazed carrots (V)
- Green beans and red peppers with toasted coconut shavings (V)
- Broad bean and potato curry served with roti (V)
- Vegetable biryani and dhal (V)
- Soya prawn chutney (V)
- Roast lamb roll with mint and Pistachio stuffing with balsamic jus
- Oven roasted beef Wellington with green peppercorn sauce
- Coastlands lamb curry with condiments

Dessert Buffet

- Carrot cake with cream cheese topping
- White and dark chocolate mousse
- Fruit tartlets
- Baked cheesecake
- Choux pastry swans
- Summer berry trifle
- Croquembouche sugar tower
- Selection of Christmas pastries
- Assorted candies
- Banana, pear and caramel crumble with butterscotch sauce
- South African cheese board