Thursday, 25 December 2025

12:30 - 15:00

Welcome drinks on arrival | Buffet lunch
Live entertainment | Cash bar available
Amazing lucky draw prizes up for grabs

Adults: R850pp

Kids: R425pp (aged 4-10)

Reservations:
031 271 8200
sales@coastlandsridge.co.za
sales1@coastlandsridge.co.za

SAPPHIRE VENUE

Coastlands MUSGRAVE
www.coastlands.co.za

Christmas Day lunch menu

Welcome drinks on arrival

Freshly baked bread selection

Assorted breads and cocktail rolls accompanied by butter

Salads and Starters

Cucumber, fennel and Walnut salad
Roasted glazed-carrot, rocket, and lentil salad
Creamy mussels
Assorted mini quiche

Cold buffet selection

Symphony salad with selection of dressings: herb vinaigrette,
Thousand Island, and honey mustard
Assorted lettuce leaves, cocktail tomatoes, olives, croutons,
white, red, and spring onion
Crab stick and pineapple salad
Baby potato salad topped with a whole-grain and mayo dressing
Creamy chicken Waldorf salad with celery and toasted nuts
Penne pasta tossed with julienne-cut garden greens,
drizzled with a lemon-herb sauce
Pickled fish served with a sweet and sour onion sauce
A selection of chicken and turkey breasts with pickles and mustard
Mezze platter with hummus
Crudities, and a cream cheese dip

An array of condiments

Sambals, pickles, chutneys, raita, shaved coconut,

HOT SECTION

Soup of the day:
Carrot and lentil soup served with garlic croutons

Live action station

Grilled prawns, with a trio of succulent sauces
(lemon, garlic, and peri peri)

Main course hot buffet

Pilaf rice infused with saffron, raisins, and cardamom (v)
Baked butternut with a cinnamon and orange sauce (v)
Glazed carrots with minted herbs (v)
Braised corn with onion and black pepper (v)
Roasted new potatoes with fresh herbs and garlic (v)
Broad bean curry served with butter roti (v)
Baked penne pasta with garlic spinach topped
and baked with parmesan and mozzarella cheese (v)
Deep fried paneer served with a sweet chutney sauce (v)
Lamb curry
Butter chicken curry
Crab curry
Roast lamb stuffed with whole garlic, and carrots served with mint sauce
Roast rib of beef accompanied by a Dijon mustard cream sauce
Pan-fried turkey breast fillets, served with chipolatas and cranberry sauce
Seafood paella
Baked fish served with a crevette sauce
Vegetable briyani and dhal (v)

Dessert

Tiramisu
Candy jars
Panna cotta
Crème Caramel
Fresh fruit display
Summer berry trifle
Traditional mince pies
Strawberry cheese cake
Ice cream and fruit salad
Croqembouche sugar tower
Pecan nut chocolate brownies
Vanilla and chocolate Swiss rolls
Christmas pudding served with crème anglaise