



Christmas Day Lunch

Friday, 25 December 2026

Buffet lunch | Christmas crackers | Live Entertainment
Lucky draw prizes | Cash bar available

Banqueting venue | 12:30 – 15:00

Adults:
R995
pp

Kids:
R495
pp
(aged 4 – 10)

Reservations:

031 514 6500

sales1@coastlandsumhlanga.co.za

sales2@coastlandsumhlanga.co.za

sales3@coastlandsumhlanga.co.za

sales4@coastlandsumhlanga.co.za



Coastlands
UMHLANGA

www.coastlands.co.za

Christmas Day Buffet

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 s

Hot Soup

Butternut-infused with lemongrass and ginger (V)
(Served with croutons)
Assorted bread rolls, breadsticks and cheese straws

Interactive Salad Section

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

Hot buffet

Grilled Cape salmon with capers, lemon and shrimps
Butter chicken served with Naan bread
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 elachi (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)
Tandoori chicken with roasted pineapple
Roast lamb roll with mint and pistachio stuffing and balsamic jus
Oven-roasted Beef Wellington with green peppercorn sauce
Lamb curry with condiments
Braised duck with black cherries
Oven-baked prawns with lemon, garlic and peri-peri sauces

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 Cheeseboard