



Friday, 25 December 2026

Welcome drink on arrival | Buffet lunch | Live entertainment
Lucky draw prizes | Cash bar available

Lunch: 12:30 – 15:00 | Dinner: 18:30 – 22:00

Adults:
R950
pp

Kids:
R475
pp
(aged 4 – 10)

Reservations:

031 271 8200

sales@coastlandsridge.co.za

sales1@coastlandsridge.co.za

sales2@coastlandsridge.co.za

20 Pax +
Discount offer:

Adults:
R900
pp

Kids:
R425
pp
(aged 4 – 10)



Coastlands
MUSGRAVE

www.coastlands.co.za

Christmas Day menu

Welcome drinks on arrival

Salads and cold starters

Cucumber and mint salad

Spinach and feta spannakopita

Seafood salad served with a tangy garlic aioli

Symphony salad with selection of dressing: herb vinaigrette,

Thousand Island and honey mustard

Assorted lettuce leaves, cocktail tomatoes, olives, croutons,

white and red onions and spring onion

Pineapple and smoked turkey salad

Potato and spring onion salad

Beetroot and goats cheese salad

Pasta salad tossed with mayonnaise and chilli pickle

Pickled fish served with a sweet and sour onion sauce

A selection of cold fish cuts

An array of condiments: sambals, pickles, chutneys, raita, shaved coconut,

Display of assorted breads and cocktail rolls accompanied with butter

Selection of chicken and turkey breasts with pickles and mustard

Cheese board with assorted crackers, figs and preserves

Hot starters

Soup of the day: Potato soup served with garlic croutons
and slivers of crispy spring onion

Chef's live action station

Grilled prawns

Trio of sauces: Lemon, garlic and peri peri sauce

Lamb chops cajun style char-grilled served with a mint jus

Mini sirloin steaks with a parsley butter sauce

Menu continues on page 2

Christmas Day menu

Steaming hot chafing tops

White rice (v)

Turmeric rice with raisins(v)

Roasted potatoes with fresh herbs and garlic (v)

Roasted seasonal vegetables(v)

Baked gem squash(v)

Sugar bean curry served with butter roti (v)

Baked vegetable lasagna with parmesan and mozzarella cheese

Soya prawn makhani (v)

Our famous Ridge lamb curry

Soy and honey roasted chicken

Slow roasted lamb legs stuffed with whole garlic and carrots
served with mint sauce

Roast topside with horseradish and Yorkshire

Pan fried turkey breast fillets accompanied with chipolatas

Seafood paella

Spicy chicken and prawn curry with flat bread

Baked fish served with a crevette sauce, garlic aioli and lemon wedges

Desserts

Tiramisu

Candy jars

Panna cotta

Crème caramel

Fresh fruit display

Summer berry trifle

Traditional mince pies

Strawberry cheese cake

Ice cream and fruit salad

Croquembouche sugar tower

Pecan nut chocolate brownies

Vanilla and chocolate Swiss rolls

Christmas pudding served with crème anglaise