PREMIER
HOTELS & RESORTS
INTERNATIONAL

PREMIER HOTEL
THE RICHARDS

CHRISTMAS LUNCH

APPETIZER

A CLASSIC | RETRO-CHIC SEAFOOD STARTER FEATURING JUICY| KING PRAWNS NESTLED OVER A CRISP BED OF SHREDDED LETTUCE INSIDE AN ELEGANT GLASS ACCOMPANIED BY MARIE ROSE SAUCE

ACCOMPANIMENTS

OLIVE OIL | BALSAMIC VINEGAR | MINI BUTTER/MARGARINE | CHICKEN LIVER PATE | HUMMUS DIP

BETWEEN THE BREAD

GARLIC BREAD STICKS
COCKTAIL ROLLS

SALAD BAR

BUILD YOUR OWN SALAD
LETTUCE| RED ONIONS | JULIENNE CARROTS | COCKTAIL TOMATO | MIXED PEPPERS | FETA CHEESE | ROASTED BROWN LENTILS | MARINATED OLIVES

WELCOME DRINK ON ARRIVAL
R580 PER PERSON ADULT
R290 3 - 12 YEARS
0-2 YEARS NO CHARGE
BOOKINGS ESSENTIAL | LIHLE NGOBESE
035 753 1111 |
BANQUETING.RCH@PREMIERHOTELS.CO.ZA

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CHRISTMAS LUNCH

SALAD BAR

HONEY HALLOUMI SALAD WITH ROASTED CHICKPEAS | TEXTURE-RICH DISH THAT BALANCES SAVORY| SWEET | AND SPICY FLAVORS.

SWEET & SPICY ASIAN SLAW WITH SESAME SEEDS

CLASSIC HOMEMADE BEETROOT SALAD
TENDER CUBED OR GRATED BEETROOT TOSSED WITH SWEET FRUIT CHUTNEY | ONIONS | AND A HINT OF MILD SEASONING.

BOLD & SWEET-SAVORY PEACH & NUTTY VINAIGRETTE
THINLY SLICED BILTONG BALANCED WITH SWEET DESSERT PEACHES | RED ONION RINGS | AND CAMEMBERT CHEESE. TOSSED WITH BABY COS LETTUCE AND A WHOLE-GRAIN MUSTARD AND NUTTY OLIVE OIL DRESSING

CARVEY

HONEY GLAZED PORK GAMMON
APPLE SAUCE
CLASSIC PARSLEY SAUCE

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CHRISTMAS LUNCH

MAINS

SLOWED COOKED HERBED OXTAIL STEW
TOMATO SAMBALS | CHUTNEY | COCONUT
PERI PERI MARINATED ROASTED CHICKEN PIECES
FRAGRANT RICE TOSSED WITH MIXED PEPPERS | SWEETCORN & TRADITIONAL SAVORY SEASONINGS.
OVEN-ROASTED SEASONAL GARDEN VEGETABLES PAIRED WITH A SWEET | CHAR-GRILLED WHOLE CORN COB | FINISHED WITH GARLIC-HERB BUTTER
TENDER OVEN BAKED HAKE FILLET BATHED IN A VELVETY | BRIGHT LEMON-INFUSED CREAM SAUCE | FINISHED WITH FRESHLY CHOPPED GARDEN CHIVES
CRISP-TENDER FRESH GREEN BEANS TOSSED IN RICH | MELTED BUTTER WITH VIBRANT | SWEET BELL PEPPERS AND A CRACK OF BLACK PEPPER. (V)
ROSEMARY INFUSED ROASTED BABY POTATOES (V)
CREAMY PENNE BASIL PESTO PASTA (V)
FRESH CHILLIES | GARLIC | PARMESAN CHEESE

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CHRISTMAS LUNCH

DELICACY

FRESH FRUIT SALAD
RED VELVET CAKE WITH CREAM CHEESE FROSTING
WARM STICKY TOFFEE PUDDING WITH CUSTARD
ZESTY LEMON TART
CLASSIC BERRY PAVLOVA
CRISP VANILLA MERINGUE | LIGHT CHANTILLY CREAM | FRESH STRAWBERRIES & AND A PASSION FRUIT DRIZZLE

KIDDIES STATION

UNLEASH YOUR INNER ARTIST WITH OUR DIY GINGERBREAD MAN KIT | FEATURING FRESHLY BAKED GINGERBREAD BISCUITS PAIRED WITH COLORFUL PIPING ICING | SMARTIES | AND FESTIVE SPRINKLES.

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