



New Years Eve Dinner 2026

WELCOME DRINK

Sparkling Wine & Orange Juice

SOUP

Cream of Asparagus Soup

STARTERS

Variety of Smoked and Pickled Seafood
A Selection of Traditional Namibian Meats and Housemade Delicacies.
Assorted Vegetable mirror with, Asparagus Spears and
Char-grilled Vegetables

SALAD BUFFET

Spiced Beetroot Salad
Pasta Salad with Smoked Chicken, Chives & Peach
Butternut Salad with Herbs, Red Cherries and Apricots
A Variety of Fresh Lettuce Leaves, Condiments and Dressings

STIR-FRY SECTION

Make your own Stir-fry from a selection of:
Selection of condiments and sauces. Seafood, Chicken & Beef
accompanied by the freshest julienne of Vegetables & Noodles

HOT BUFFET

Roast Chicken
Honey Glazed Gammon
Roast Beef & Roast Leg of Lamb

3 Bean Mutton Stew
Roast Chicken with a Mushroom & Thyme Jus
Grilled Kingklip served with a Lemon Butter & Dill Sauce

Fragrant Basmati Rice
Roast Potatoes with Garlic & Herb Butter
Steamed Mixed Vegetables with Béchamel Sauce & Cheese
Orange, Ginger & Mint Glazed Baby Carrots

DESSERT

Baked Topsy Tart served with Custard
Traditional Festive Sherry Trifle
Fresh Fruit Salad & Ice Cream
Selection of Homemade Pies, Cakes and Tarts

A Selection of Southern African
Cheeses and Biscuits.
Tea and Coffee