

SUIKERBOSSIE RESTAURANT

HOUT BAY | EST 1937



CHRISTMAS LUNCH 2026

ADULTS @R1890pp KIDS U/12 @R950pp

TIME: 12pm-4pm



MEZE

STARTERS

SERVED BUFFET STYLE



Lamb bobotie Croquettes with Lebanese toum dressing, **New-style prawn cocktail** in a mary rose sauce, Marinated peppers, Artichoke and Baby marrow tricolor with halkidiki green olives, **Thai spiced chicken dumplings** and **Smoked salmon parfait** with Cumberland sauce. Accompanied by cocktail rolls and mini pita's, served with Morgenster olive oil, anchovy butter and sun-dried tomato butter

MAINS

SERVED BUFFET STYLE



Roast Karoo lamb, studded with garlic rosemary and za'tar spice, **Roast German gammon** with floral honey and molasses glaze, **Crispy pork belly** slow braised with spanish smoked paprika, **Brandied sultanas** and mustard and honey swirl, **Rolled turkey** with coffee glaze and Turkish apricot stuffing. Accompanied by a creamy pepper sauce, port-wine jus, horseradish cream, apple and pear chutney, cranberry jelly and mint sauce

Steamed Rice, lemon scented with olive oil and saffron, Toasted sesames and **Mediterranean vegetables**, **Braised baby carrots** with cinnamon, brown sugar and honey, **Roast potatoes** and rosemary salt, **Roast butternut** and Sweet potato gratin bake with whiskey and nut baked Camembert topping & **Creamed Spinach**

DESSERT

SERVED BUFFET STYLE



Crème Brûlée with biscotti, Duo of **chocolate mousse**, Passionfruit **cheesecake** squares, Traditional **tiramisu**, Rainbow **jelly shots**, Orange tartlets, Chocolate and Citrus Boeche de Noel, Spiced **milk tart**, Red velvet **pyramid cake**, Kiwi cups,, **Ice cream** and chocolate sauce, **Malva pudding** with custard, Traditional **mince pies** and Christmas cake, Fresh cut **summer fruit** selection, **Pecan nut wedges** and **Candy jars**



In order to confirm your booking full payment is required - dave@suikerbossie.co.za
BANKING DETAILS: FNB - BAYS CATERERS - 62031302946 - REF: YOURNAME 25DEC2025