pullman

CAPE TOWN CITY CENTRE



MAKE CHRISTMAS WORTH GATHERING FOR

Gather with family and friends for an elegant Christmas Day celebration at Stratus Restaurant.

Enjoy a festive buffet featuring beloved Christmas favourites alongside contemporary creations, thoughtfully prepared and served in the warm, welcoming style of Pullman Cape Town.

Friday, 25 December 2026	**12:00 – 15:00**	**Stratus Restaurant**

Cost: R1250 per adult
R625 per child (6–11 years), Complimentary (0–5 years)

***Early bird offer**: R950 per adult and half price for kids between 6-11 years until 30 November*

Bookings are essential as seats are limited.
Bookings: Janice.yorke@accor.com | +27 21 467 4000
22 Riebeek Street, Cape Town, City Centre

***Early bird offer**: R950 per adult and half price for kids between 6-11 years until 30 November*

CHRISTMAS LUNCH BUFFET MENU

Christmas Day | R1250 per Person
R625 per child (6–11 years), Complimentary (0–5 years)

Celebrate the joy of Christmas with family and friends over an indulgent festive feast featuring the finest seasonal ingredients, live cooking stations, premium seafood, traditional roasts, and decadent desserts.

SEAFOOD & OYSTER BAR

- Fresh West Coast Oysters
- Poached Prawns
- Black Mussels
- Cocktail Sauce, Mignonette & Lemon

FESTIVE SALADS & ARTISAN BREADS

- Bocconcini, Tomato & Basil
- Beetroot, Goat's Cheese & Candied Walnuts
- Mediterranean Couscous Salad
- Watermelon, Feta & Mint
- Chargrilled Vegetable Antipasto
- Seasonal Garden Leaves

Freshly Baked Artisan Breads with Cultured Butter, Olive Tapenade & Herb Oils

CHRISTMAS CARVERY

Chef's Live Carving Station
- Slow-Roasted Beef prime rib
- Honey & Mustard Glazed Gammon
- Roast Turkey breast with Sage Stuffing
- Cranberry Sauce, Horseradish Cream & Natural Gravy

FROM THE SEA

- Herb-Crusted Kingklip with Champagne Beurre Blanc
- Garlic Butter Prawns

FESTIVE HOT SELECTION

- Free-Range Chicken Thighs with Wild Mushroom Sauce
- Cape Malay Lamb Curry with Sambals

VEGETARIAN DELIGHTS

- Cumin seed Basmati rice
- Butternut & Sage Ravioli
- Roasted Seasonal Vegetables

ACCOMPANIMENTS

- Duck Fat Roast Potatoes
- Honey-Glazed Baby Carrots
- Charred Asparagus

ARTISAN CHEESE SELECTION

Brie • Camembert • Mature Cheddar • Gorgonzola
Served with: Fresh Grapes, Dried Fruits, Preserves & Artisan Crackers

GRAND CHRISTMAS DESSERT BUFFET

Traditional Favourites

- Crocin Bush
- Festive Macaroons
- Black forest Trifle
- Mini eggnog tarts
- Red velvet cream cheese mini cakes
- Salted caramel pudding with vanilla custard
- Minces pies

KIDDIES DESSERT CORNER

- Christmas cupcakes
- Cookies decorating station

TEA & COFFEE

Freshly Coffee & Premium Tea Selection