

Pullman Cape Town City Centre

PREMIUM CHRISTMAS BUFFET LUNCH

Christmas Day | R1250 per Person

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



Celebrate Christmas in elegant Pullman style with a luxurious festive buffet crafted by Executive Chef Damion Joseph and his culinary team.