



# KARIBU

South African Dining

## CHRISTMAS DAY LUNCH MENU

**R745 per person**

**Time 12pm to 4pm**

**On arrival...**

Champagne Cocktail

### **Karibu Christmas Fynbos Table salad**

Rocket leaves with Parmesan shavings, pumpkin seeds, baby rosa tomatoes and a Fynbos dressing. Served with roosterkoek and butter.

### **Starters**

#### **Prawn Cocktail**

Queen Prawn tails in a piquant pepper sauce, served with crostini

Or

#### **Springbok Carpaccio**

Springbok carpaccio on rocket leaves dressed with our chef's special blue berry reduction.

Or

#### **Crayfish Bisque**

A creamy crayfish soup with Pernod

### **On to Main Course...**

#### **Mixed Meat Christmas Platter**

Ostrich fillet with onion marmalade, rare duck breast in our exquisite orange sauce and roast lamb in gravy with mint jelly. Served with rosemary roasted potatoes and seasonal vegetables

Or

#### **Karibu Christmas Seafood Platter**

Three Queen prawns, kingklip and deep fried calamari, served with lemon butter, garlic butter piquant pepper mayonnaise. Accompanied by savoury rice and seasonal vegetables

### **Then on to Desserts...**

#### **Cape Brandy Christmas Pudding**

A taste of class. Infused with Cape brandy and served with creme anglaise and ice cream

Or

#### **Traditional South African Trifle**

Layered sponge cake with sherry, berries and mixed fruit, served with custard and ice cream

Or

#### **Amarula Crème brûlée**

A Karibu speciality! Infused with Amarula and topped with caramelized berries

Or

#### **Ice Cream and Chocolate Sauce**

Vanilla ice cream topped with our Karibu Chef's secret chocolate sauce

**And end with a Christmas Mince Pie and Cappuccino/Tea/Coffee**

