Kruger Gate HOTEL

Christmas Eve Menu

LAPA DINNER - 24 DECEMBER 2026

A Festive Celebration of Bushveld Flavours & Global Cuisine

CANAPÉS

Pea & Parmesan Arancini |
Smoked Salmon Cream Cheese | Nori

Mini Venison Wellingtons | Red Wine Jus

Chilli-Lime Prawn & Watermelon Skewers

Mini Lamb & Raisin Bobotie Samoosa | Apricot Chutney

Crispy Vegetable Spring Rolls | Sweet Chilli Dip

ARTISAN BAKERY & DIPS

Freshly Baked Sourdough, Focaccia, Rustic Rolls, Mosbolletjies and Curried Cheese Baps | Roasted Garlic Hummus | Smoky Baba Ganoush | Tzatziki | Whipped Feta & Garden Herbs | Biltong Cream Cheese | Chakalaka Cream Cheese | Mango Atchar | Pineapple & Chilli Salsa | Basil Pesto | Tapenade | Guacamole | Sambals

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FRESH GARDEN SALAD BAR

Baby Leaves, Wild Rocket & Baby Spinach | Heirloom Tomatoes, Cucumber & Shaved Red Onion | Grilled Sweetcorn, Peppadews & Feta | Pickled Baby Beetroots & Candied Pumpkin | Marinated Olives & Artichokes | Toasted Seeds, Croutons & Fresh Herbs | Seasonal Fruit & Assorted Dressings

SIGNATURE COLD PLATTERS

Traditional South African Pickled Fish | Golden Turmeric Onions

Smoked Salmon | Fennel | Caper Berries | Lemon

Venison Carpaccio | Parmesan Shavings | Rocket | Truffle Dressing

Prawn Tower | Lemon | Chilli-Honey Glaze

Grilled Smoked Duck | Orange Segments | Pomegranate

Mediterranean Dolmades | Lemon & Olive Oil

HOUSE SALADS

Prawn, Avocado & Mango Salad | Citrus Dressing

Roast Potato Salad | Wholegrain Mustard | Spring Onion

Roasted Butternut, Quinoa & Chickpea Salad | Tahini Dressing

Watermelon, Mint & Vegan Cheese Salad | Cranberries

Mexican Fish Taco Salad | Black Beans | Avocado | Pico de Gallo

Shaved Venison Biltong, Peppadews & Mature Cheddar Salad

FROM THE CHRISTMAS CARVERY

Honey, Mustard & Cherry-Glazed Gammon | Spiced Cherry Jus

Herb-Crusted Roast Beef Rump | Red Wine Jus

Rosemary & Garlic-Roasted Lamb | Minted Jus

Festive Roast Turkey Breast | Cranberry & Orange Relish

FROM THE BUSHVELD SPIT

Slow-Roasted Pork Neck | Marula-Honey Glaze | Apple & Rooibos Jus

Slow Roasted Beef Butt | Pan Seasoned Baby Potatoes & Roasted Vegetables

FROM THE LIVE-FIRE GRILL

Marinated Venison Skewers

Peri-Peri Chicken Satays

Cape Malay Turkey Skewers

Spiced Lamb Lollipops

Sauces & Condiments: Green Peppercorn Sauce, Wild Mushroom Cream Sauce, Chimichurri, Smoky BBQ Sauce, Peach Chutney and Traditional Mint Sauce

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HOT BUFFET

The Favourites:
Chakalaka | Tomato & Onion Sheba | Sweet Chilli & Rosemary Pap

Cauliflower & Broccoli Gratin

Garlic & Rosemary Roast Potatoes

Creamy Parmesan Mash

Seasonal Vegetables
with Lemon Butter & Fresh Herbs

Vegetable Korma
with Toasted Cashews

Fragrant Basmati Pilaf
with Saffron & Fennel

Moroccan Chickpea
& Vegetable Tagine

Roasted Aubergine with Tahini
& Pomegranate

Coconut, Lemongrass
& Green Curry Mussels

Ginger-Soy Beef
& Vegetable Stir-Fry

Vegetable & Egg Fried Rice

Steamed Asian Greens
with Sesame & Garlic

Slow-Braised Veal Osso Buco
with Parsley Gremolata

LIVE PASTA STATION

Choice Of Penne, Tagliatelle, or Spaghetti

Sauce Selection :

Classic Tomato & Basil | Smoked Chicken &
Spinach Cream | Puttanesca | Cacio e Pepe

Parmesan, Fresh Basil, Chilli Flakes and Olive Oil

LITTLE EXPLORERS' BUFFET

Mini BBQ Chicken Pizzas
Sticky Sesame Chicken Wings
Cheese Grillers & Macaroni
Crispy Chicken Strips
Potato Wedges
Fresh Fruit Cups
Mini Christmas Cupcake

CHRISTMAS DESSERT GARDEN

Peppermint Crisp Tartlets

Cinnamon Melktert Pavé

Mini Hertzoggies | Coconut & Citrus Koesisters

Amarula Chocolate Truffles

White Chocolate & Cranberry Cheesecake with Berry Coulis

Rooibos Panna Cotta with Amarula Caramel

Dark Chocolate & Marula Mousse

Mini Christmas Pudding with Brandy Custard

Naartjie & Ginger Cake with Citrus Glaze

Apple Strudel Crumble with Vanilla Anglaise

Salted Caramel Choux Tower

Spiced Seasonal Fruit Salad

LOCAL CHEESE & ACCOMPANIMENTS

A Selection of South African Cheeses | Charred Grapes | Preserves | Fig Chutney | Nuts | Crackers | Melba Toast

FROZEN TREATS

Assorted Ice Creams | Sorbets | Chocolate Sauce | Berry Coulis

WARM DESSERT

Black Cherry & Chocolate Pudding

Traditional Marula Custard

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