Kruger Gate HOTEL

Christmas Dinner Gala

DECEMBER 2026

CANAPÉS

SPINACH & FETA PHYLLO PARCELS
Basil Aioli

PUMPKIN FRITTERS
Whipped Ricotta | Sweet Pepper Relish

SUN-DRIED TOMATO & FETA
Chive Crème

SMOKED SALMON BLINIS
Lemon Crème Fraîche | Salmon Roe

FRESH SALAD BAR

Assorted Garden Leaves | Rosa Tomatoes | Cucumber | Shaved Red Onion | Marinated Olives | Grilled Sweetcorn | Marinated Garden Peas | Rainbow Peppers | Peppadews | Pickled Baby Beets | Candied Pumpkin | Garlic Croutons | Feta Cheese | Toasted Seeds | Assorted Salad Dressings

SIGNATURE COMPOUND SALADS

ROASTED BUTTERNUT & WHIPPED FETA SALAD
Baby Spinach | Toasted Pumpkin Seeds | Honey Balsamic Dressing

SWEET POTATO & RED PEPPER SALAD
Fresh Coriander | Ginger Yoghurt Dressing

SHREDDED KALE & GRILLED PEACH SALAD
Sun-Dried Tomatoes | Parmesan Shavings | Honey Balsamic

BABY BEETROOT, APPLE & BARLEY SALAD
Crisp Apple | Cucumber | Feta | Herb Vinaigrette

BLACK RICE & EDAMAME SALAD
Avocado | Green Grapes | Baby Spinach | Basil Vinaigrette

BAKER'S BASKET & DIPS

FRESHLY BAKED BREADS
Assorted Artisan Breads | Dinner Rolls | Rosemary Focaccia | Cheese Sticks

PÂTÉS & DIPS
Chicken Liver Pâté | Smoked Salmon Pâté | Butternut & Thyme Pâté | Beetroot & Mint Mousse | Hummus | Baba Ganoush | Feta & Herb Pâté | Taramasalata | Pineapple Salsa | Peppadew Mousse | Pico de Gallo

THE GRAND CARVERY

SLOW-ROASTED BEEF SIRLOIN
Garlic | Rosemary | Black Pepper | Red Wine Jus

HONEY, MUSTARD & HERB-ROASTED TURKEY
Sage Butter | Pan Gravy | Cranberry & Orange Relish

FROM THE SPIT

WHOLE SPIT-ROASTED LAMB
Garlic | Rosemary | Lemon | African Herb Marinade

WHOLE SPIT-ROASTED PIG
Crispy Crackling | Apple & Sage Sauce | Mustard Gravy

FROM THE COALS

CURRY-SPICED CROCODILE SKEWERS
Tomato & Coriander Chutney

ROSEMARY & MUSTARD VENISON KEBABS
Smoked Pepper Relish

PERI-PERI CHICKEN SKEWERS
Garlic & Lemon Marinade

FROM THE GRIDDLE

CHILLI & GARLIC GRILLED QUEEN PRAWNS
Lemon | Butter | Parsley

PAN-FRIED TROUT DARNES
Lemon & Garlic Butter Sauce

FROM THE CHAFERS

CHAKALAKA
Traditional Slightly Sweet Spicy Relish with Beans

SHEBA
Traditional Tomato & Onion Relish

POTATO & SWEET POTATO GRATIN
Cream, Garlic & Cheese

BASMATI PILAF
Lemon & Coriander

ROASTED BABY CARROTS
Honey & Sage Glazed

CAULIFLOWER POLONAISE
Toasted Breadcrumbs & Garlic

GRILLED CORN-FILLED SQUASH
Spinach & Feta

SMOKED PAPRIKA POTATO WEDGES
Garlic & Chives

CAPE MALAY VEGETABLE AKNI
Aromatic Spiced Rice & Vegetables

SLOW-BRAISED OXTAIL
Pearl Onions & Herb Gremolata

CREAMY SPINACH
Garlic & Nutmeg

TRADITIONAL CREAMY SAMP
Butter & Fresh Herbs

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PASTA STATION

Choice of Penne, Spaghetti & Farfalle

Sauce Selection :

Beef Bolognaise | Wild Mushroom Alfredo with White Truffle Oil | Smoked Salmon & Fennel Cream

STIR-FRY STATION

Choice of Chicken, Beef Strips and Vegan "Chicken" Strips

Assorted Shredded Vegetables | Egg Noodles | Rice Noodles | Sweet Ginger Soy Sauce

KIDDIES' SELECTION

Creamy Macaroni & Cheese
Beef Meatballs (Napolitana Sauce)
Fish Goujons (Tartar Sauce)
Mini Chicken Sliders
Crispy Potato Wedges

Sweet Treats

CHRISTMAS SWEET TREATS

Salted Dark Chocolate Yule Log

Individual Amarula Trifles

Green & Gold Christmas Croquembouche

Mini Apple Crumble

Mini Coffee Tiramisu

Traditional Christmas Fruit Cake

Chocolate & Salted Caramel Cheesecake

Nutmeg & Allspice Crème Caramel

Mini Christmas Mince Pies

Black Forest Gateau Pavé
Crispy Caramel & White Chocolate Spring Rolls

Fresh Fruit & Berry Platter

WARM CHRISTMAS DESSERT

STICKY CHRISTMAS PUDDING
Brandy Custard

TRADITIONAL MALVA PUDDING
Vanilla Crème Anglaise

FROZEN TREATS

ASSORTED ICE CREAMS
Chocolate Sauce | Caramel Sauce | Festive Toppings

LOCAL CHEESE SELECTION

ASSORTED SOUTH AFRICAN CHEESES
Traditional Preserves & Chutneys | Melba Toast | Crackers | Charred Grapes

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