Christmas Day Menu

25-Dec-26







Salad Station

- Harvest Green Salad
- Crisp cabbage & carrot slaw in tangy Crème dressing
- Charred broccoli florets with smoked bacon & toasted almonds
- Traditional Cape-Style Curried Pickled Fish

Main Station

- Herb-rubbed slow-roasted Leg of Lamb with signature jus
- Slow-braised traditional Beef curry with fragrant aromatics
- Tender braised Chicken pieces in a delicious sweet & sour glaze and pineapples
- Light, fluffy Basmati Rice
- Layered Potato bake with garlic & heavy cream
- Sauteed French beans with button mushrooms and caramelised onions
- Oven-roasted Butternut with sweet cinnamon glaze

Dessert Station

- Rustic Upside-Down Apple tatin served with Chantilly cream
- Red Velvet Cake covered in Cream Cheese Frosting
- Fresh fruit salad & Custard

A note from the Quartermaster: To ensure the highest standards of health, safety and peak flavour, all rations are prepared for immediate enjoyment on board. While we encourage you to return to the buffet as often as you like during service, maritime health & safety regulations and our commitment to freshness means that there is no **shore leave for leftovers.**