

INDABA

HOTEL, SPA & CONFERENCE CENTRE
FOURWAYS JOHANNESBURG



CHIEF'S
BOMA
INDABA HOTEL FOURWAYS



R595
PER PERSON

CHILDREN'S
RATES APPLY



Festive Season CHRISTMAS DAY FAMILY LUNCH

Join us for a Traditional Christmas Lunch Celebration at
Indaba Hotel, Spa & Conference Centre on 25 December 2021

Due to popular demand, we will be opening 2 venues:
Chiefs Boma Restaurant and Epsom Restaurant
Limited seating is available as per COVID-19 regulations

- Welcome Cocktail on Arrival •
- Buffet with all the Traditional Christmas Trimmings •
- Christmas Cracker and Hat •
- Live Entertainment per Venue •
- Mowana Spa Discount Voucher per Adult •
- Kiddies Entertainment and Colouring-in Competition •
- Visit from Father Christmas •

Childrens Rates Apply

0 - 5 Years are Free | 6 - 12 Years R395 per child
13+ Years Pay Full Price

INDABA HOTEL, SPA & CONFERENCE CENTRE | CNR. WILLIAM NICOL & PIETER WENNING ROAD, FOURWAYS
Phone: +27 11 840 6600 | Email: restaurant@indabahotel.co.za | Website: www.indabahotel.co.za

TERMS & CONDITIONS APPLY. BOOKINGS ARE ESSENTIAL AS LIMITED SEATING IS AVAILABLE. SUBJECT TO AVAILABILITY. OFFER VALID ON SAT, 25 DECEMBER 2021





CHRISTMAS DAY FAMILY LUNCH MENU

STARTERS

- Oyster Bar with traditional condiments
- Avocado shrimp and sundried tomato finished with a red pepper pesto
- Southern fried chicken drumettes, BBQ sauce *(Served Hot)*
- Smoked salmon, olive tapenade, hummus, micro salad
- Traditional smoked hickory ham, salami & pastrami with mustard assorted
- Mini Sticky pork Rashers, chili sauce *(Served Hot)*
- Mini Bouches filled with leek & sundried tomato cream cheese
- Exotic Mushroom pate spoon topped with mild white cheddar cheese

SALAD SELECTION

- Build your own salad
- Waldorf salad
- Vegetable pasta salad, pesto dressing
- Crisp green bean and baby tomato salad drizzled classic vinaigrette
- Cumin beetroot and sesame seed salad

HOT BUFFET

ON THE CARVERY

- Traditional Whole Roast Turkey with a Cranberry and port glaze
- Oven Roasted rosemary scented rib of beef
- Pineapple and cheery glazed gammon served with bacon wrapped chipolata
- Served with a fine herb jus, horse-radish cream and a selection of mustards

SERVED FROM CHAFFING DISHES

- Sage, onion and red pepper stuffing loaf
- Pan fried salmon fillet with lemon butter & saffron creme
- Smoked leg of lamb, sliced and served with a mint and red wine sauce
- Pan seared chicken breast with a cumin infused cream sauce
- Aubergine, baby spinach & butternut fried rice
- Roasted vegetable and cashew nut loaf finished with a Tomato & red onion salsa
- Traditional crispy roast potatoes
- Caramelizes baby carrots and red onion
- Oven roasted baby marrows
- Cauliflower and broccoli bake

DESSERT BUFFET

- Traditional Christmas fruit pudding with a brandied English Custard
- Chocolate cups filled with a duo of chocolate mousse
- English style sherry trifles
- Mini berry Pavlovas, Chantilly Cream
- Hot Malva Pudding served with custard
- Apple Crumble served with ice cream
- Berry cheesecake
- Minted Chocolate crème brûlée
- Rich chocolate brownies

THE INDABA CHEESE BOARD

- A selection of matured and flavoured South African cheeses served with a choice of salted crackers, caramelized nuts, sweet chilli jam and assorted marmalades

Tea, coffee, mini Christmas mince pies