

25 DECEMBER 2019
11AM TO 4PM



Christmas LUNCH

CELEBRATE WITH A LAVISH LUNCH BUFFET

SEAFOOD AND SUSHI BAR

A selection of Traditional Sushi with Pickled Ginger, Wasabi and Soya Sauce
Selection of Dim Sum
Fresh Mussels in a Creamy Garlic and White Wine Sauce
Crispy Cajun-fried Calamari Batons with Homemade Tartare Sauce
Smoked Salmon on Bruschetta with Chive Cream Cheese and Capelin Caviar

SALADS

Selection of Lettuce and Peppery Leaves with Dressing
Red Wine Poached Pear, Baby Spinach and Gorgonzola with Crispy Spicy Onion
Broccoli, Cranberry, Pancetta and Roasted Cashew Nut Salad

ANTIPASTI

Selection of Breads with:
Harissa Hummus and Dukkha Spice, Tzatziki, Beetroot Hummus,
Smoked Snoek Pâté, Chicken Liver Pâté
Charcuterie with Pickles and Homemade Chutney
Shrimp Cocktail with Avocado and a Tomato and Brandy Sauce

MAIN COURSE

Chicken Supreme Marsala with a Parmesan and Panko Crumble
Honey and Thyme Glazed Gammon
Tomato and Herb Crust Baked Linefish
Braised Rolled Leg of Lamb with Rosemary and Garlic Jus
Spinach, Mushroom and Feta Conglioni, with Arrabiata Sauce and Parmesan Shavings
All of the above served with Savoury Rice.
Roast Potato, Creamed Cauliflower
and Broccoli Bake, Roast Mediterranean Vegetable, Ratatouille

DESSERT

Individual Christmas Pudding with Warm Brandy Custard and Chantilly Cream
Traditional Sherry Trifle
Black Forest Chocolate Mousse
Summer Berry Crème Caramel
Cape Malva Pudding Crème Anglaise
Traditional Mince Pies
Chocolate Truffles
Cheese Board with Biscuits and Preserves
Gingerbread Cookies

SHIMMY
BEACH CLUB

Available on 25th December 2019 only. For more information, please call 021 200 7778 or email info@shimmybeachclub.co.za.
No alcohol will be served to persons under the age of 18. Ts&Cs apply. Subject to availability. Bookings essential.
For dietary concerns, please email your requirements upon booking to admin@shimmybeachclub.co.za.