

CHRISTMAS DAY

SAPHARI

SAMPLE MENU

OUR FULL
CONTINENTAL
BUFFET WILL
STILL BE
AVAILABLE

START OFF YOUR JOURNEY

CANAPÉS:

CRANBERRY & BRIE TART WITH
ROASTED CHERRY TOMATO **V**
HOUMOUS, SUNBLAZE TOMATO
& OLIVE CROSTINI **V**
CHICKEN LIVER MOUSSE TART

LOBSTER BISQUE &
ASSORTED BREAD

CHARCUTERIE & CHEESE
BOARD

SALT & PEPPER PRAWNS

MOZZARELLA CHEESE
STICKS **V**

TANDOORI CHICKEN
WINGS

MOROCCAN SWEET
POTATO SALAD **VG**

BATTERED
AMRITSARI FISH

BBQ CHICKEN NIBLETS

BREADED SCAMPI

CRISPY ONION, POTATO
SPINACH PAKORA **VG**

SUSHI

CHICKEN POPCORN

CONTINUE THE EXPEDITION

CREAMY SPICED
MUSSELS

BEEF GOULASH

CHICKEN CORDON BLEU
WITH MUSTARD CREAM
SAUCE

SALMON & LEEK PIE

PANEER & PEPPER
SKEWERS **V**

MUSHROOM,
BUTTERNUT SQUASH,
ASPARAGUS
WELLINGTON **V**

SELECTION OF
SUCCULENT SLOW
COOKED MEATS:

ROAST TURKEY

ROAST LEG OF LAMB

ROASTED TOPSIDE BEEF

STUFFED PORK BELLY

*Complete with festive trimmings
including freshly steamed & roasted
vegetables, sprouts, roast potatoes,
pigs in blankets, dauphinoise potatoes,
Yorkshires, stuffing, honey glazed
parsnips and gravy.*

LAMB BIRYANI

CHINESE CHICKEN
CURRY

RICOTTA & SPINACH
CANNELLONI **V**

FISH TIKKA MASALA

LIVE BBQ & GRILL:
Chefs signature marinated:
LAMB CHOPS
STEAK
CHICKEN BREAST
FISH

CHOICE OF STONE
BAKED PIZZA
(V available)

MASALA DOSA **VG**

VEGAN
DESSERT
AVAILABLE
UPON
REQUEST

COMPLETE YOUR VOYAGE WITH OUR SWEET DELIGHTS

CHRISTMAS TIRAMISU

BAILEYS CHOCOLATE
YULE LOG

HOMEMADE RUM &
RAISIN CAKE

COINTREAU CARAMEL
CHOCOLATE MOUSSE

CHRISTMAS TRIFLE

LEMON MERINGUE PIE

APPLE & PEAR CRUMBLE

PINEAPPLE UPSIDE
DOWN CAKE

FRESH PANCAKES
WITH HOT BELGIAN
CHOCOLATE

CHOCOLATE &
STRAWBERRY TART

LOTUS BISCOFF
CHEESECAKE

LEMONGRASS CRÈME
BRÛLÉE

GOURMET CHOCOLATE
DIPPED STRAWBERRIES

Please inform a member of the team if you have any special dietary requirements. Menus are subject to change due to seasonality and product availability. **V** Vegetarian **VG** Vegan