



PALM TERRACE  
RESTAURANT

# CHRISTMAS

## FESTIVE MENU

In the garden's hush where the Cape winds sigh,  
Palm Terrace glows 'neath a summer sky.  
Tables dressed in joy, and hearts in cheer,  
For loved ones gather — the time is here.  
From butternut soup with its cinnamon kiss,  
To koftas and trout — each bite, pure bliss.  
A platter of plenty, both vibrant and bright,  
Shared in the spirit of family share.  
Then lamb slow-roasted, or turkey with sage,  
Stories are carved like love on a page.  
The cauliflower glows in her golden array,  
For those who choose plant-forward today.  
The sides are a chorus, a joyful refrain —  
Of roasties, and fritters, and greens that remain  
As crisp as the laughter that bubbles like wine,  
At a table where hearts and bellies align.  
And finally comes the pudding parade,  
With Amarula dreams in custard laid.  
Malva and trifle, peppermint crisp,  
A festive finale on each grateful lip.  
So come, sit down — let the season unfold,  
With stories retold and memories gold.  
At Palm Terrace, where heritage sings,  
Christmas is love, in the food that it brings.

MERRY  
CHRISTMAS

FROM THE PALM HOUSE FAMILY

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# CHRISTMAS

## FESTIVE MENU

R950 PER PERSON INCLUDING WELCOME CHRISTMAS SPICED INSPIRED  
AMARULA EGGNOG COCKTAIL

### FOR THE TABLE

A SELECTION OF FAMILY SHARED PLATES

#### SMOKED TROUT PÂTÉ

with pickled cucumber ribbons, dill crème fraîche & rye crisps

#### CAPE MALAY SPICED LAMB KOFTAS

with minted yoghurt & tomato chutney

#### GRILLED BABY BEETROOT

with whipped feta, toasted pistachios & basil oil (V)

#### BUTTERBEAN AND CALABASH NUTMEG SOUP

with coconut cream, nutmeg & pumpkin seed brittle (V)

### SOUP COURSE

#### BUTTERBEAN AND CALABASH NUTMEG SOUP

with coconut cream, nutmeg & pumpkin seed brittle (V)

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### MAIN COURSE

(Choose one or pre-select for the table)

#### TRADITIONAL ROAST TURKEY

stuffed with fig & sage, served with cranberry jus

#### SLOW ROASTED KAROO LAMB SHOULDER

with rosemary jus, minted salsa verde, and confit garlic

#### PAN-FRIED CAULIFLOWER STEAKS (VEGAN)

with lemon tahini sauce, pomegranate molasses & crispy chickpeas

#### ALL SERVED WITH GENEROUS SHARED SIDES:

duck fat roast potatoes

herbed olive oil roast potatoes (V)

honey-glazed heirloom carrots & parsnips

christmas spiced pumpkin fritters with cinnamon sugar

charred tenderstem broccoli with almond gremolata

warm mosbolletjie bread with salted butter

### DESSERT

#### CHOCOLATE & CHERRY TRIFLE

with rooibos sponge & whipped cream

#### MINI AMARULA PANNA COTTAS

with crushed meringue & gold dust

#### FESTIVE FRUIT MINCE PIE ICE CREAM SANDWICHES