



MERRY  
CHRISTMAS

FROM THE PALM HOUSE FAMILY

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.

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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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# CHRISTMAS FESTIVE MENU

## 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