

# Textures

## Christmas Day Lunch Menu

### **Starter**

Sea food salad

Mussel, prawn, salmon, crab, flaked line fish, balsamic and chilli dressing

House baked artisanal breads.

Mediterranean salad

Peppadew Quinoa Salad

Pumkin fritters with minted cottage cheese

Biltong and blue cheese sheet quiches

### **Family Style Main Course**

Roast Chicken

Hot cross bun stuffing, charred shallots, sautéed field mushrooms and roast potatoes

Roast Beef

Crispy Kataifi, pea and mint chutney and roast sour beets

Seared Seabass

Tomato, olive, lemon, and caper relish

Twice Baked phyllo parcel

Phyllo pastry, sundried tomato, cottage cheese, zucchini, rocket, and macadamia (V)

### **Dessert**

Barone and peppermint mini cheesecakes and black forest cupcakes

Chocolate brownie Christmas trees, upmarket goldleaf trifle

Mince pies, ginger breadmen, mini apple crumbles

R 700 per person

V Vegetarian Option B Banting Option H Health Option +Consists of Nuts

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## **Christmas Day Lunch** **Information**

**Time:** 12h00-16h00

**Date:** 25th December 2024

**Price:** R700 per adult/R300 per child under 12

**Entertainment** Will Rayz

**Welcome drinks** Egg nogg or spritzer and for the kids  
a non alcoholic MCC

**Contact person for bookings:** FNB Manager  
0113844900 / FNB.seven@thecapital.co.za

Ts and Cs Apply