

# A Little Christmas Magic...

## AND A LOT OF DELICIOUS MISCHIEF!

KIDS  
Between 6-12  
HALF PRICE

**R950**  
PER PERSON

KIDS BELOW 6  
FREE

## CHRISTMAS BUFFET 2026

25 December 2026

### A BASKET FULL OF CHRISTMAS WISHES

#### ARTISAN BREADS & CULTURED BUTTERS

Rosemary focaccia, sourdough and seeded rolls with cultured herb butter and roasted garlic butter.

#### MEDITERRANEAN DIPS, OLIVES & PÂTÉ

Hummus, sun-dried tomato and roasted pepper dip, feta-stuffed olives and chicken liver pâté with cranberry compote.

#### STARTERS FROM THE SPARKLING SEA

#### FLAME-GRILLED PRAWNS WITH CITRUS & HERB BUTTER

Garlic-lemon butter, tomato concassé and herb gremolata.

#### CRISPY CALAMARI

Dusted calamari, fried until golden and served with saffron-lemon aioli.

#### A GARDEN FULL OF WONDERS

#### CHARGRILLED ASPARAGUS, SUMMER VEGETABLES & HALLOUMI

Asparagus and Summer Vegetables with halloumi, sun-dried tomatoes, toasted pine nuts and basil dressing.

#### WATERMELON, FETA & MINT SALAD

Sweet watermelon, cucumber ribbons and feta with fresh mint and a delicate citrus dressing.

#### ROASTED BEETROOT, ORANGE & WALNUT SALAD

Roasted beetroot, orange segments and peppery rocket with toasted walnuts and balsamic glaze.

#### GRILLED CHICKEN, MANGO & AVOCADO SALAD

Grilled chicken, ripe mango and avocado on baby leaves with toasted cashews and honey-lime dressing.

### THE GRAND CHRISTMAS FEAST

#### ROSEMARY & GARLIC ROAST LAMB

Slow-roasted lamb, carved and served with a rich rosemary-port jus and fresh mint sauce.

#### APRICOT, PISTACHIO & SAGE ROAST TURKEY

Golden roast turkey with apricot, pistachio and sage stuffing, cranberry compote and a rich roast gravy.

#### SPINACH, FETA & SUN-DRIED TOMATO CHICKEN ROULADE

Chicken breast filled with spinach, feta and sun-dried tomatoes with a wild mushroom cream sauce.

#### BUTTERNUT & MASCARPONE RAVIOLI

Ravioli filled with roasted butternut and mascarpone, tossed in sage brown butter.

### A SPRINKLE OF THIS, A DASH OF THAT

#### GOLDEN ROSEMARY ROAST POTATOES

Crispy potatoes with roasted garlic and sea salt.

#### HONEY-GLAZED BABY CARROTS

Sweet honey and thyme glaze.

#### FINE GREEN BEANS

Lemon butter and toasted almonds.

#### FRAGRANT BASMATI RICE

Garden herbs, butter and lemon zest.

### A WONDERLAND OF SWEET DELIGHTS

#### TRADITIONAL CHRISTMAS PUDDING

Rich, warmly spiced Christmas pudding served with vanilla bean custard.

#### DARK CHOCOLATE YULE LOG

Chocolate sponge with dark chocolate ganache.

#### SUMMER BERRY TRIFLE

Layered with custard and mascarpone cream.

#### MINI PEPPERMINT CRISP TARTS

Creamy caramel and peppermint.

#### FRESH SUMMER FRUIT

Seasonal fruit selection.

#### WARM MALVA PUDDING

Golden baked malva with warm butterscotch sauce.

#### PASSION FRUIT CHEESECAKE

Baked cheesecake with a vibrant passion fruit coulis.

### THE ENCHANTED CHRISTMAS SWEET SHOP

#### JEWEL-COLOURED MACARONS

Almond macarons with pistachio, raspberry and chocolate fillings.

#### CHOCOLATE-DRIZZLED VANILLA PROFITEROLES

Golden choux puffs filled with vanilla bean cream & dark chocolate drizzle.

#### MINI CHOCOLATE ÉCLAIRS

Choux pastries filled with vanilla crème pâtissière & chocolate glaze.

#### FESTIVE CHOCOLATE CAKE POPS

Bite-sized sponge cakes dipped in white and dark chocolate.

#### ENCHANTED GINGERBREAD HOUSE

A magical Christmas centrepiece.

TWO SEATINGS: 12:30PM - 14:30PM AND 15:00PM - 17:00PM

BOOKINGS: [MERECIA@BALALAIKA.CO.ZA](mailto:MERECIA@BALALAIKA.CO.ZA) OR 011 322 5000