



R395
PER PERSON
R595*
INCL POOL

SUNDAY CARVERY LUNCH




Enjoy delicious South African favourites at our weekly Sunday Lunch. Now with an option to include pool access!*

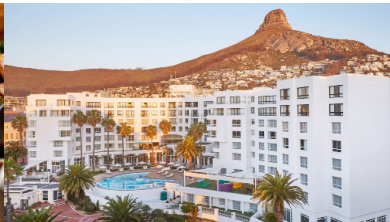
Sunday Buffet Feast | Carvery | Live Fresh Pasta Station | Live Kids' Dessert Station | Kids' Buffet | Live Entertainment | Delicious Desserts | Inside and Outside Seating | Kids' Play Area | Atlantic Ocean Views

R395pp. Kids 6-11 years R250 and 0-5 years free. Sunday Lunch + Pool Use R595pp.

Ts and Cs Apply. Available on Sundays between 1pm and 3pm. Does not apply to special days (eg. Mother's Day) and holidays. Beverages not included. For groups of 10 or more, a 10% service fee will automatically be included on your bill. Menu subject to change and images are for marketing purposes only. Pool access only for guests who booked the pool access package. Subject to availability and bookings are essential.

BOOK NOW

-  071 368 9529
-  021 434 8111
-  events@presidenthotel.co.za



SUNDAY CARVERY LUNCH MENU

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R595 PP (INCLUDING POOL)

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Sunday Lunch R395pp. Kids 6-11 years R250 and kids 0-5 years free.
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Starters

Build Your Own Salad | Mixed Leaves | Cucumber

Cocktail Tomatoes | Danish Feta | Kalamata Olives

Herb Dressing | **D V**

Roasted Sweet Potato | Green Beans | Pearl Barley

Chevin Cheese | Flaked Almonds | Watercress | Chive

Dressing | **D V N**

Butternut and Feta Salad | Rocket | Pomegranate

Pumpkin Seed Brittle | Avocado | Balsamic | **D V**

Caeser Salad | Anchovy Dressing | Egg | Parmesan

Croutons | Cos Lettuce | **D E F**

Charcuterie | Beef Tongue | Gypsy Ham | Salami

Smoked Chicken | Pickles | Preserves | **P**

Selection of Breads | Ciabatta | Health Loaf | Brioche

Potato and Leek Soup | **D V**

Carvery

Slow Roasted Lamb Shoulder | Lamb Jus | Mint

Jelly | Chimichurri | Tzatziki | **D**

Main Course

Green Thai Seafood Curry | Tenderstem Broccoli

Peppers | Coconut | **F S**

Deboned Chicken Thighs | Peri-Peri | Lemon

Moussaka | Brinjal | Mozzarella Cheese | Napoletana

Sauce | **D V E**

Fresh Pasta Station

Pasta | Penne | Potato Gnocchi | Spaghetti

Protein | Chicken | Beef | Tofu | Mussels

Sauce | Napoletana | Basil Cream | Parmesan Cream

Fillings | Olives | Confit Tomatoes | Exotic Mushrooms

Artichokes | Roasted Butternut | Spinach | Peas

Accompaniments

Seasonal Market Vegetables | Toasted Sunflower Seeds | **V**

Roast Potatoes | Duck Fat | Roasted Garlic and Herb

Basmati Rice | Caramelised Onions | Curry Leaves

Coriander | **V**

Kiddies Buffet

Chicken Nuggets | BBQ Sauce

Spaghetti Bolognaise | Cheddar Cheese | **D**

Crumbed Fish Goujons | Chips | Pink Sauce | **E F**

Mini Milkshakes | **D V**

Marshmallow Brownies | **D V E**

Candy Floss | **V**

Desserts

Apple Crumble | Vanilla Pod Anglaise | **D V**

Strawberry Cheesecake | Whipped Cream | **D V**

Devil's Food Cake | Chocolate Buttercream | Berries | **D V**

Caramel Croquembouche | Crème Patisserie | **D V**

Seasonal Fruit Platters | **D V E**

D - Dairy | **V** - Vegetarian | **N** - Nuts | **E** - Egg | **F** - Fish | **S** - Shellfish