

25th of December

| <i>Caribbean Point Restaurant</i> | <i>Banana Tree Restaurant</i> | <i>Tipsy Seagull Restaurant</i> |
|---|---|--|
| <p><i>Extended breakfast buffet from 6:30 am until 12 pm midday Price US\$ 18.50 p.p. for non hotel guests, US\$ 15.00 for hotel guests</i></p> <p><i>Our extensive breakfast buffet will be accompanied by the following items</i></p> <p><i>Special Christmas bread Assorted bread rolls Pâté Filet Americain Brie Salmon snippers</i></p> <p><i>Method Champagnoise</i></p> | <p><i>Traditional Christmas Buffet from 6 pm until 10 pm Price US\$ 37.50 p.p.</i></p> <p><i>Freshly baked bread with home-made tapenade</i></p> <p><i>Classic Caesar salad Prawn Cocktail Clear mushroom soup</i></p> <p><i>Roast Turkey and cranberry sauce Roast Beef and Yorkshire pudding Roast Pork and stuffing Salmon en Crouete Grouper fillet and prawn sauce</i></p> <p><i>Jacket potatoes Boiled potatoes with butter and parsley</i></p> <p><i>Corn-on-the-cob Broccoli White cabbage</i></p> <p><i>Semolina pudding with berry sauce</i></p> | <p><i>6 course dinner from 6 pm until 11 pm Price US\$ 49.50 p.p.</i></p> <p><i>Gravad lax In dill marinated salmon, delicately sliced and accompanied by a mustard sauce</i></p> <p><i>Tomato bouillon with a hint of tarragon</i></p> <p><i>Grilled Tuna Tuna steak grilled and served with a timbal of rice and a soy, sesame seed sauce</i></p> <p><i>Champagne sorbet</i></p> <p><i>French-trimmed Lamb To perfection pan-fried Lamb-racks served with a rosemary and thyme sauce</i></p> <p><i>Selection of vegetables and potatoes</i></p> <p><i>Chocolate Soufflé</i></p> |