



# *The Oyster Box*

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## CHRISTMAS 2024

### AT THE OYSTER BOX

#### CHRISTMAS EVE

Festivities get off to a stylish start on the 24th December, with a Christmas Eve Dinner in The Grill Room, where you will be welcomed by the exceptional Grill Room team. A sophisticated six-course Festive Menu, with live music, promises to be a memorable start to the celebrations.

#### CHRISTMAS DAY

Both dining venues will be offering festive feasts on Christmas Day with live music by Durban's top entertainers. Cocktails on arrival and menus to excite and tantalise the taste buds, will have you feeling merry and festive all afternoon long.

We look forward to celebrating with you!



THE OCEAN TERRACE

# CHRISTMAS LUNCH

R3200 per person, R2200 for children under 12

**Panettone & Apricot Mosbolletjies**  
with whipped beurre noisette butter (V)(D)(G)

## TO START

**Crab & Scottish Salmon Remoulade**

Whipped Philadelphia mousseline | apple | cucumber | fennel | caviar potpourri | foraged herb salad (S)(D)

OR

**Pomegranate & Burrata**

Heirloom cocktail tomato | pine nuts | arugula | radicchio | basil pesto | mint  
aged pomegranate balsamic vinegar (V)(D)(N)

## HOT BUFFET MAINS

Peking duck with Szechuan pepper sauce (D)

Norwegian salmon with prawns and "Christmas spiced" beurre blanc (S)(D)

Southern fried garlic & sage crumbed chicken escalopes (D)(G)

Butternut squash cannelloni with spinach, ricotta and sundried tomato (V)(D)

Braaied cauliflower steak with chestnuts, sauce vierge and foraged herbs (VG)

Exotic mushroom ravioli with sweet potato and cinnamon purée with torched meringue (V)(D)

Creamed spinach with mascarpone and nutmeg (V)(D)

Roasted parsnips and carrots with honey and ginger (V)(D)

Duck fat roast potatoes (D)

Golden Yorkshire pudding (V)(G)

Creamy Parmigiano Reggiano polenta (D)

Truffle cauliflower and broccoli cheese bake (V)(D)(G)

Brussels sprouts with pancetta and hazelnuts (P)(D)(N)

Herb pesto market vegetables (V)(N)

Saffron pilaf rice (V)

## CARVERY SELECTION

**Suckling Pig**

Pineapple and cherry, crackling and apple sauce (P)(D)

**Whole Christmas Turkey**

Served with dried fruit stuffing and "gravy" (D)(N)

**Braaied Prime Rib**

Served with Bordeaux red wine sauce (D)(A)

**Rosemary and Garlic Crusted Lamb Crown**

Served with lamb jus and mint sauce (D)



## FESTIVE DESSERT TABLE

Croquembouche (V)(D)(G)  
Pumpkin crèmeux, gold chocolate and gingerbread (V)(D)  
Chocolate & salted caramel Bûche de Noël (D)(V)(G)  
Christmas tree macarons (V)(D)(N)  
Spiced pumpkin Baumkuchen (V)(D)(G)  
Cherry and almond clafoutis with kirsch (V)(D)(N)(A)  
Eggnog panna cotta verrine (V)(D)(A)  
Angel food cake with white chocolate (V)(D)(G)  
Rum & raisin chocolate bonbons (V)(D)(A)  
Classic Christmas trifle verrine (V)(D)(G)  
Gingerbread choux au craquelin (V)(D)(G)  
Matcha and chocolate tartlet (V)(D)  
Vanilla, cherry and coconut lamingtons (V)(D)  
Glazed white chocolate marquise with caramelized hazelnuts (V)(D)(N)  
Christmas mince pies (V)(D)(G)  
Christmas pudding with sherry crème anglaise (V)(D)(G)(A)

## SUNDAE FOUNTAIN STATION

Live Christmas Sundae & Chocolate Fountain Station (V)(D)(G)(N)

### Served with

Fabbri Amarena cherries | Fabbri candied ginger | Fabbri strawberries | hazelnut syrup | chocolate syrup | caramel syrup | maple syrup | honey | Chantilly whipped cream | chocolate whipped cream | berry compote | assorted sweets and toppings | artisanal marshmallows | strawberries (V)(D)(N)

Soft serve ice cream machine (V)(D)

## FESTIVE CHEESE TABLE

Fairview White Rock with cranberry | Mejeri marbled Cheddar | Dalewood Brie | Drunken Pecorino  
Cremblue Dalewood Baby Camembert | Mixed pepper Boerenkaas | Beroni Forest Phantom (V)(D)(A)

### Served with

Artisanal bread | assorted crackers | seasonal homemade preserves | Watermelon konfyt | Allesverloren port chutney  
grapes | fresh berries | seasonal freshly sliced fruit | dried fruits | fresh honeycomb | pistachio nuts | roasted nuts  
(V)(D)(G)(N)(A)

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V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten

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