ESTD 1997

TEBALDI'S
RESTAURANT

Christmas Menu

24 | Dec | 2026 |6pm

Starters

MCC Prawn Vol-au-Vent
Tiger prawns in a Cap Classique cream, set in a golden pastry shell.

Baked Camembert
Artisanal Camembert baked with fresh rosemary, local honey & walnuts, with ciabatta.

Springbok Carpaccio
Thinly sliced springbok with fennel olive oil, Parmesan, rocket, fried capers & homemade balsamic glaze.

Tabbouleh & Watermelon Stack
Crisp watermelon layered with fragrant herb tabbouleh & crumbled feta.

Mains

Traditional Roast Turkey
Roast turkey with sage stuffing, crispy roast potatoes & preserve.

Honey-Glazed Gammon
Slow-roasted country gammon with sticky honey mustard glaze & potato gratin.

Tebaldi's Christmas Duo Platter
A festive combination of roast turkey & glazed gammon with duck-fat roast potatoes & all the trimmings.

Fillet au Poivre
Aged beef fillet on a duo of mash with a classic Madagascar peppercorn-brandy sauce.

Pan-Seared Linefish
Fresh catch of the day served over jasmine rice with a silky lemon-butter sauce.

West Coast Mussel Bowl Two Ways
Creamy white wine garlic broth or spicy tomato-chorizo infusion, or half and half served with charred ciabatta.

Roasted Nut & Wild Mushroom Bake
A rich, flavorful roast of toasted nuts, wild mushrooms, and garden herbs, served with a deep onion gravy and a side of fresh salad

Desserts

Hennie's Christmas Cake

Cardamom Panna Cotta

Zesty Lemon Tartlet

Dark Belgian Chocolate Mousse