



THE EASTER FEAST

Sunday, 20 April 2025

Served from 1pm to 3pm

R475pp | Kids 6-12 years **R195pp**
Kids 0-5 years free

Terms and conditions apply. Easter Stay: Up to 20% off BAR (Best Available Rates) at the time of booking. For all new direct bookings only – via The President Hotel website or Reservations Department on 021 434 8111 or reservations@presidenthotel.co.za. Kids under 12 have breakfast for free. Valid for travel dates until 30 April 2025. First night's payment required in order to guarantee reservation. Free cancellation up to 24 hours before arrival date. This offer is subject to availability. Blackout dates may apply. This offer cannot be used in conjunction with corporate rates, contract rates, group rates or any other offers. Easter Lunch: Beverages not included. No substitutions or take-aways. Menu subject to change and image is for illustration and marketing purposes only. Alcohol not for sale to persons under the age of 18. All prices are quoted in ZAR and inclusive of 15% V.A.T.



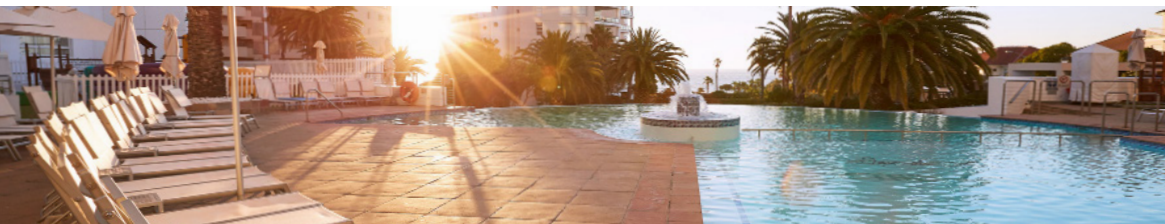
Join us for a delicious Easter Buffet Lunch.

Enjoy our famous Easter Lunch and make it a weekend getaway of fun for the whole family! Enjoy lazy days in the sun and pool while we keep the kids entertained with our Easter kids' club.

BOOK OUR FAMILY STAY OFFER and get up to **20% off** your Easter holiday! **Kids under 12 stay FREE*!**

BOOKING ESSENTIAL

📞 www.presidenthotel.co.za
✉ bookings@presidenthotel.co.za **for lunch**
✉ reservations@presidenthotel.co.za **to stay**
☎ 021 434 8111





EASTER MENU

SUNDAY 20 APRIL 2025, 1PM

R475

PER PERSON

INCLUDES
GRAHAM BECK
WELCOME
DRINK

STARTERS AND SOUP

Pickled Fish | Flat Bread | Coriander | F

Build Your Own Salad | Mixed Leaves | Cocktail Tomatoes

Kalamata Olives | Danish Feta | Cucumber | Red Onion | Herb Dressing | V D

Roasted Sweet Potato and Chaat Masala | Honey | Tamarind | Chili Flakes

Toasted Peanuts | N

Beetroot and Papaya Salad | Cucumber | Nouc Cham | Fresh Mint | V N

Spiced Bulgur and Pearl Couscous Salad | Apple | Currants | Almonds | Ginger Yoghurt Dressing | V D

Lobster and Fennel Bisque | Garlic Croutons | Fennel Crème Fraiche | Parmesan | D S

Bread Selection | Garlic and Olive Focaccia | Mosbolletjies | Hot Cross Buns | Sourdough | V D

MAIN BUFFET

Lamb Spit Braai | Harissa and Lemon Marinade | Tzatziki | Babaganoush | Hummus | D N

Grilled Deboned Chicken Thighs | Mebos | Coriander | Pickled Chilli

Grilled Yellowtail | Chowder Sauce | Mussels | Prawns | Corn | Fennel | D S F

Cauliflower Steaks | Couscous | Pomegranate | Grapes | Sultanas | Candied Walnuts | V N

Roasted Baby Potatoes | Garlic Butter | Chives | Lamb Drippings | D

Seasonal Root Vegetables | Basil Butter | Toasted Pumpkin Seeds | V D

Basmati Rice | Savoury Vegetables | Ginger | Chilli Butter | V

DESSERT

Apricot Malva Pudding | Vanilla Pod Crème Anglaise | V D E

White Chocolate and Lemon Roulade | Pistachio Nut Crumble | V D N

Chocolate and Passion Fruit Bavaois | V D

Custard Tart | V D E

Carrot Cake | Honey Cream Cheese Icing | V D

Seasonal Fruit Platters | V

KIDS' BUFFET AND SWEET GARDEN

Chicken Nuggets | Build-Your-Own Pizza

Spaghetti Bolognese | Crumbed Fish Goujons

Speckled Egg Brownie | Easter Bunny Cupcakes

Easter Oreo Bark | Easter Egg Cake Pops

Build Your Own Waffle

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