# FESTIVE PROGRAMME





# FESTIVE PROGRAMME CHRISTMAS EVE



### TUESDAY, 24TH DECEMBER 2024

#### 10:00AM-12:00PM

Kids program (Maasai mini-market/ Beadwork by the pool)

#### 12:30PM-2:30PM

Lunch at Kifaru Restaurant & Deck

#### 3:00PM-6:00PM

Afternoon game drives

#### 6:00PM-6:30PM

General Manager's cocktail sundowner in the savanna (Miti Tatu) with entertainment by a school choir

#### 7:30PM-10:00PM

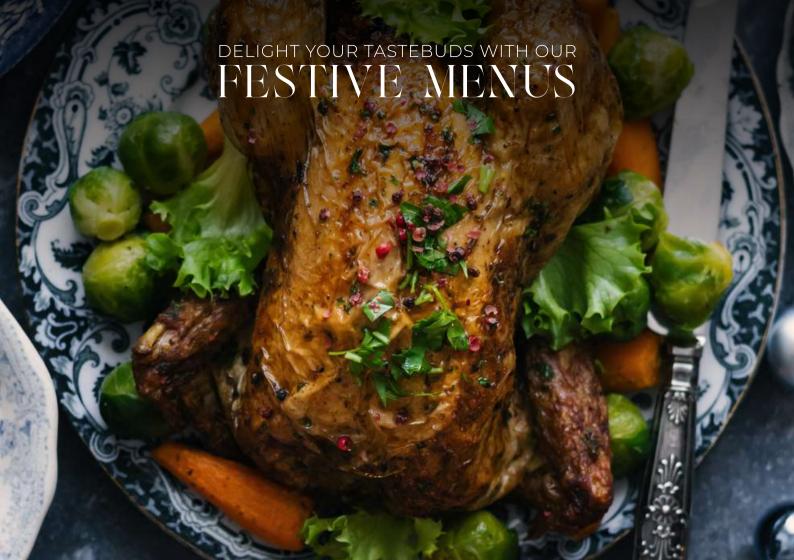
Christmas Eve barbeque dinner at the Boma with entertainment by cultural dancers.

\*Please note that some outdoor events are dependent on prevailing weather where alternative venues will be used.









#### **CHRISTMAS EVE DINNER**

#### **PRE-DINNER BITES**

Grilled vegetable skewers, grilled mini maasai goat skewers, coconut-crumbed vegetable rolls, cheese & crackers

#### SALAD BAR

Mixed garden salad, roast beetroot, orange & feta, sweetcorn salad cucumber & mint yoghurt, condiments & dressings

#### **BUTTERNUT & TURNIP SOUP**

With assorted fresh baked breads

#### LIVE CARVING STATION

#### Roast Beef

Yorkshire pudding, horseradish cream, own gravy, grilled balsamic vegetables

#### Or

#### **Baked Whole Red Snapper Fish**

Tamarind coconut butter, fresh cilantro

#### **HOT CHAFFING DISHES**

#### Chicken Katogo

African chicken stew with fresh turmeric roots, tomatoes, cilantro, green bananas, bitter eggplants, onion, garlic

Ugali, Cassava in Coconut Cream, Sauté Managu Creamed spinach, steamed vegetable rice

#### LIVE VEGETARIAN CORNER

Vegetable Curry of your choice Cooking with the Chef Vegetable crêpes, vegetable Manchurian

#### **DESSERT**

Caramelised Mango Tart
Christmas Yule Log
Strawberry Cheesecake
Almond Cake
Coconut Bread Butter Pudding
Dark & White Chocolate Cake
Watermelon
Pineapple
Papaya
Grapes

All our meals are ethically and sustainably sourced, ensuring a responsible and unforgettable dining experience.

## FESTIVE KIDS MENU

**Fish Fingers** 

Chicken Nuggets

Bangers & Mash

Penne Pasta with Butter

**Hand-Cut Fries** 

Mini Beef Sliders

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