

2024/2025

FESTIVE PROGRAMME



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CHRISTMAS DAY

WEDNESDAY, 25TH DECEMBER 2024

6:30AM-8:30AM

Early morning game drive

8:00AM-9:30AM

Breakfast at Kifaru Restaurant & Deck

10:00AM-12:00PM

Leisure time/ Church service/ Kids program
(Maasai mini market/ Beadwork by the pool)

12:30PM-3:00PM

Christmas barbeque lunch at the Boma with entertainment
by cultural dancers. Santa (Maasai elder) to give gifts to
children at this time

3:00PM-6:30PM

Afternoon game drives

7:00PM-7:30PM

Entertainment by Maasai Morans in the lounge

7:30PM-10:00PM

Christmas buffet dinner in Kifaru Restaurant & Deck

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



A top-down view of a roasted lamb on a decorative plate. The lamb is the central focus, golden-brown and garnished with fresh green herbs and red peppercorns. It is surrounded by vibrant green Brussels sprouts, fresh lettuce leaves, and whole carrots. The plate has an intricate blue and white floral pattern. A silver serving knife is visible on the right side of the plate. The background is a dark, textured surface.

DELIGHT YOUR TASTEBUDS WITH OUR
FESTIVE MENUS

CHRISTMAS LUNCH BARBEQUE MENU

SALAD SELECTION

Tomato & basil, waldorf salad, asparagus & cherry tomato, mixed lettuce salad, grilled vegetables salad, minted mango salad, salad extras & dressings, cheese & crackers

ROASTED TOMATO & CELERY SOUP

With fresh herbs, fresh baked rolls

CARVING STATION

Apricot-Glazed Gammon Ham

Fruity salsa

Or

Whole Roast Turkey

Giblet gravy, cranberry-orange relish

MONGOLIAN WOK

Beef Strips, Chicken Strips, Tilapia Strips

Rice, rice noodles

CHAFFING DISHES

Grilled Kingfish Fillet

Roasted almond butter dill sauce, brazilian rice, herb roast potatoes, steamed broccoli, matar paneer, mushroom tawa, garlic naan

ACTIVE DESSERT STATION

Caramelised Banana, Apples, Strawberries with Cream on Pancakes

DESSERT DISPLAY

Christmas Pudding

Mince Pie

Yule Log

Chocolate Mousse

Black Forest Cake

Buche De Noel

Ginger & Date Pudding

Watermelon

Pineapple

Sweet melon

Mangoes

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

CHRISTMAS BOMA DINNER BUFFET MENU

SALAD BAR

Roasted butternut, beetroot, cashew nuts, feta cheese & basil, kachumbari, french beans salad, mixed garden salad, avocado salad, cheese & crackers, dressings, salad extras

CARROTS & ORANGE SOUP

With fresh baked breads

CARVING STATION

Roast Turkey

Own gravy, apple & bread stuffing

Or

Roast Leg of Pork

Apple sauce, sage gravy, roasted vegetables

BBQ CHARCOAL GRILL

Grilled King Prawns, Grilled Beef Steaks, Tilapia Fillets

Roasted corn on the cob, grilled plantain, roasted pumpkin, grilled vegetables, grilled sweet potatoes

CHAFFING DISHES

Ugali

Sauté spinach, steamed rice, githeri, naan, barbeque chili beans

LIVE DESSERT STATION

Apples, mangoes, strawberries, bananas & waffles, cream & honey

DESSERT

Christmas Pudding

Carrot Cake

Pineapple Tart

Pistachio Mousse

Mince Pie

Chocolate Brownies

Watermelon

Pineapples

Papaya

Grapes

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FESTIVE KIDS MENU

Fish Fingers

Chicken Nuggets

Bangers & Mash

Penne Pasta with Butter

Hand-Cut Fries

Mini Beef Sliders

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