



celebrating the
FESTIVE SEASON



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The festive season is a time to reconnect, to celebrate together, and to savour the simple joys that make this time of year so special.

As we proudly celebrate our 25th anniversary, we are delighted to welcome you to Qunu to share in the joy of the season. Our talented chefs have created an exquisite four-course menu that captures the essence of festive dining, thoughtfully prepared with the finest ingredients and beautifully complemented by our expert sommelier's wine pairings.

Celebrate the season with our Festive Morning and Afternoon Tea, served from 3 – 28 December, Wednesday to Sunday, excluding 24, 25 and 31 December. Savour delicate bites, handcrafted pastries, paired with our premium tea range.

From all of us at the Saxon, we wish you a season filled with warmth, laughter, and cherished memories. Here's to 25 years of unforgettable moments, and many more to come.



FESTIVE CALENDAR

december 2025

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

FESTIVE CALENDAR

december 2025

3

TEA GOES FESTIVE

24

CHRISTMAS EVE DINNER

25

CHRISTMAS DAY LUNCH AND DINNER

28

FINAL FESTIVE TEA

31

NEW YEARS EVE DINNER





FESTIVE TEA

savoury delights

prawn cocktail, marie rose sauce, poached prawns, avocado GF

smoked turkey, mayonnaise, apple slaw, milk bun

pulled gammon quiche, cheddar cheese, mustard, shortcrust

dalewood brie, cranberry chutney, rocket, croissant bun V

salmon and cream cheese, crêpe terrine, saxon oscietra caviar

sweet indulgence

freshly baked scones, whipped cream, house-made berry jam, lemon curd

traditional fruit mince pies, brandy, cinnamon crumble

vanilla baked cheesecake, gingerbread crust

spiced chocolate ganache macaron, cranberry compote GF/N

strawberry trifle, jelly, sponge cake, vanilla custard, strawberry whip

chocolate and hazelnut brownie, manjari 64% chocolate ganache, cognac mousse N

mascarpone and vanilla mousse, pistachio glaze, shortcrust biscuit N

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

CHRISTMAS EVE

starters

sous-vide abalone, smoked potato cream, pickled mushroom, parsley oil, potato galette **GF**

quinoa, braised baby onion, parsnip purée, tarragon soubise foam, black truffle **V**

sirloin carpaccio, pickled mustard, truffle honey mayonnaise, parmesan leaf tuile **GF**

loch duart scottish salmon gravlax, pickled cucumber, coriander and lime gel, oscietra caviar

middle

pan-seared scallop, champagne jelly, apple, chive and wasabi cream **GF**

potato and pumpkin gnocchi, parmesan velouté, chai-spiced foam **V**

main

turkey roulade, grilled stuffing, baby beetroot, glazed brussels sprouts, chestnuts, crispy skin, turkey jus **N/GF**

glazed gammon, butternut fondant, roasted apple purée, fine beans, toasted almonds, jus **N**

reverse-seared lamb loin, shoulder ragout, sous-vide leek, potato pavé, pea and nasturtium purée, jus

risotto, steamed mussels, linefish, giant tiger prawns, burnt lemon gel, smoked oil, oscietra caviar

sautéed king oyster, mushroom and marula frikkadel, hazelnut, black garlic ketchup, vegan jus **N/V**

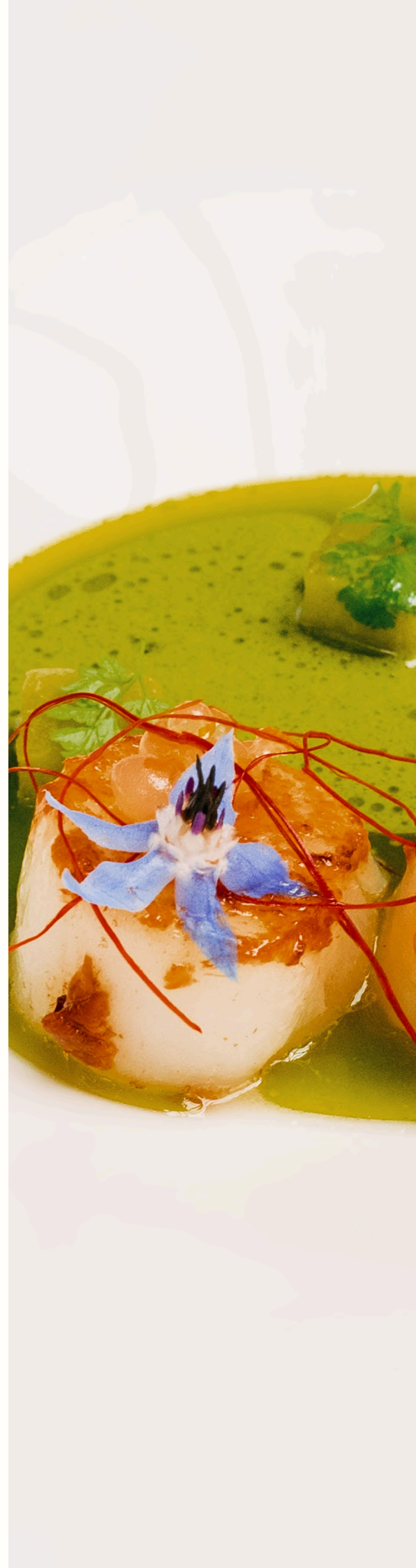
desserts

traditional fruit cake, hukambi chocolate crèmeux, poached cherries, cognac ice cream **N**

coconut meringue, raspberry mousse, strawberry compote, raspberry and elderflower sorbet, italian meringue **GF**

banana mousse, ginger biscuit, dulcely chocolate glaze, coffee caramel sauce

choux puffs, dalewood huguenot, honey apricots, spiced nuts **N**



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CHRISTMAS DAY

starters

yellow fin tuna carpaccio, dashi soy, habanero mayonnaise, mandarin gel, candied fennel, salmon roe GF/DF

quinoa, braised baby onion, parsnip purée, tarragon soubise foam, black truffle V

ostrich pastrami, piccalilli, spring onion mayonnaise, mustard caviar, honey, salted pretzel

sous-vide crayfish, velouté, gazpacho jelly, tomato oil, basil

middle

smoked moonfish, champagne gel, compressed apple, chive and wasabi cream GF

potato and pumpkin gnocchi, parmesan velouté, chai-spiced foam V

main

turkey roulade, grilled stuffing, baby beetroot, glazed brussels sprouts, chestnuts, crispy skin, turkey jus N/GF

reverse-seared fillet, confit tomato, garlic cream, charred broccoli, crispy baby onion, cognac jus GF

glazed gammon, butternut fondant, roasted apple purée, fine beans, toasted almonds, jus N

steamed seabass, prawn tortellini, pea and lemon grass soup, oscietra caviar

sautéed king oyster, mushroom and marula frikkadel, hazelnut, black garlic ketchup, vegan jus N/V

desserts

traditional fruit cake, hukambi chocolate crèmeux, poached cherries, cognac ice cream N

coconut meringue, raspberry mousse, strawberry compote, raspberry and elderflower sorbet, italian meringue GF

banana mousse, ginger biscuit, dulcely chocolate glaze, coffee caramel sauce

choux puffs, dalewood huguenot, honey apricots, spiced nuts N

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NEW YEARS EVE

starters

charred pumpkin gnocchi, pickled pumpkin, smoked sage butter, goats' cheese foam **V**

prawn carpaccio, jalapeño and lime gel, salmon roe, shellfish leaf tuille

confit duck leg, seared breast, glazed foie gras, burnt cauliflower, beetroot chutney, beetroot sago pop, jus **GF**

middle

crayfish, mandarin butter, bisque, oscietra caviar, rôsti

parmesan and truffle twice baked soufflé, smoked truffle ice cream, karoo olive oil **V**

main

lamb, roast rump, pressed shoulder, celeriac, parsnip, black garlic, nasturtium, pepper and port jus

sirloin, braised onions, pickled mustard, truffle and mushroom purée, cognac jus

seabass roulade, coriander, lime & zucchini purée, caviar, potato and caramelised leek, basil

sautéed king oyster, mushroom and marula frikkadel, hazelnut, black garlic ketchup, vegan jus **N/V**

desserts

chocolate sponge, raspberry mousse, manjari chocolate ganache, berry jelly, ivoire ice cream

chai-spiced savarin, vanilla custard, cinnamon crumble, brown butter ice cream

mango parfait, passion fruit curd, vanilla Labneh, pineapple gel, swiss meringue

goats' cheese mousse, beetroot pâte de fruit, blackberry gel, macaron **GF/N**

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reserve your Table

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