

24 DECEMBER 2025

Christmas Eve

GALA DINNER BUFFET

accompanied by live music

Cold Starters & Salads

- Beef Fillet Carpaccio with Balsamic Dressing & Arugula
- Smoked Salmon with Green Pea Velouté
- Fish Terrine with Pineapple Pickles
- Watermelon Gazpacho with Feta Cheese
- Cauliflower Salad with Almond Flakes & Tahini Yoghurt Dressing
- Caprese Christmas Salad
- Potato Salad with Crispy Bacon
- Duck Terrine with Fig Compote
- Parma Ham & Melon
- Roasted Sweet Potato & Chickpea Salad
- Avocado & Pineapple Salad with Shrimp Salsa
- Local Oysters with Tabasco, Red Wine Vinaigrette & Lemon

Fresh Garden Selection

Cucumber, tomato, iceberg lettuce, carrot, mesclun, sweet corn, watercress, red radish.

Condiments & Dressings

Black and green olives, gherkins, Dijon mustard, crushed chilli, Thai sweet chilli sauce, Thousand Island, French dressing, mayonnaise, basil pesto, olive oil.

Cheese & Accompaniments

Brie de Meaux, Bleu d'Auvergne, Livarot, strawberry jam, pineapple jam, crackers, walnut bread, grissini, green and red grapes, assorted nuts.

Bread Selection

Hard roll, traditional French baguette, herb focaccia, cereal bread.

Soup

Prawns & Chicken

Main Course

- Pilaf Rice
- Truffle Potato Purée
- Mushroom & Spinach Lasagna
- Red & White Beans with Rosemary
- Green Beans with Pomegranate & Almond
- Vegetable Skewers with Basil & Garlic Olive Oil
- Traditional Christmas Turkey
- Beef Wellington
- Duck with Orange Sauce
- Braised Lamb Shank
- Crab with White Wine Sauce
- Grilled Seabass with Champagne Sauce
- Roasted Pork with Glaze & Cranberry Sauce
- Prawn & Chicken Skewers

Pasta Corner

- Cheese Ravioli with Herb Butter Sauce
- Tagliatelle with Arrabbiata Sauce.

Dessert & Festive Sweets

- Traditional Christmas Log (Chocolate, Strawberry & Vanilla)
- Pineapple Bavaiois
- Crunchy Caramel & Almond Flake Marshmallow
- Pistachio & White Chocolate Profiterole (Pièce Montée)
- Fresh Berries & Vanilla Cream Tartlets
- Chocolate Crème Brûlée
- Seasonal Lychee Pannacotta
- Tiramisu Truffle Lollipop
- Panettone
- Christmas Pudding
- Assorted Macarons
- Chocolate Fountain with Fruit Skewers & Marshmallows
- Fruit Salad

H Holiday Inn

AN IHG HOTEL

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Rs 2600

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Gourmet Gala Dinner Awaiting You
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