Traditional Christmas Cake Mixing Ceremony at GOH

Posted on

The staff of GOH at the cake mixing ceremony

Grand Oriental Hotel’s annual Christmas cake mixing was held with the participation of Dulip de Alwis, General Manager, GOH Eranda Herath, Executive Chef, departmental heads and the pastry kitchen staff. The ingredients used for the cake mixing comprised of preserved ginger, assorted nuts and sultans, black current, candied marmalade peels, candied dark cherries, rum and malt whisky. The fruity fragrance evoked the seasonal spirit within the hearts of all those who were present at the event.

Grand Oriental Hotel has a list of events for Christmas starting with the Christmas Eve dinner, Christmas day lunch and dinner and New Year’s Eve dinner dance, which will feature “Sam the Man” who will perform his inimitable melodies for a Harbour Trail – 2016 bash.