

## Christmas Eve & Christmas Day Lunch & Dinner Menu

### *To start*

Cauliflower and fourme d'ambert velouté ...  
truffle reduction

*or*

Smoked cardamom and carrot velouté ...  
caraway brioche

### *Entrees*

Beetroot cured Franschoek trout tartar ...  
yuzu and monkfish roe, foraged micro greens

*or*

Langoustine and pickled radish tortellini ...  
tom yum bisque espuma

### *Mains*

Sous vide quail ... scotched quails egg, toasted quinoa,  
caramelized onion soubise,  
forest mushrooms

*or*

18-hour Karoo lamb croquette ... smoked potato,  
pickled baby beets, masala jus

### *Desserts*

Summer fruit ... raspberry and rooibos sorbet,  
burnt meringue, vanilla kirsch crumble

*or*

Imported French cheese selection

## New Year's Eve Interactive Luxury Buffet Menu

### *To start*

Assorted Estate breads and butters

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Italian burrata salad, rosemary and Parmesan shortbread,  
aged balsamic emulsion

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Moroccan couscous salad with charred peppers,  
honey roasted butternut, traditionally made caraway cheese  
and Franschoek micro greens

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Franschoek trout gravadlax, smoked  
beetroot aioli, wild rocket

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Deconstructed west coast lobster cocktail,  
mayonnaise espuma, peppery micro herbs

### *Mains*

Live action Mediterranean seafood station—  
a selection of fresh sustainable seafood  
prepared with your selection of spices

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Slow braised Karoo lamb neck,  
rosa tomato ragoût

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18-hour Indonesian-style braised  
organic pork belly

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Whole grain mustard and  
comté pommes frites

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Thai-style butternut and roasted chickpea curry,  
with traditional accompaniments

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Poached Turkish apricots, toasted almonds  
and sultana pilaf

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Bamboo skewered roast baby root vegetables

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Beetroot, pickled baby carrot and quails egg salad, foraged  
vineyard herbs, wild mustard pods, fermented exotic  
mushrooms, mixed sprouts.

### *Desserts*

Caramelised white chocolate mousse,  
cocoa pop pops

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Individual Mauritian vanilla panna cotta,  
textures of pistachio

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Spiced summer fruit sorbet, cinnamon poached apple,  
macarated seasonal berries

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Artisanal cheese trolley and estate cured olives  
with accompaniments

