



Christmas menu

Arrival Oysters and bubbly



SMOKED DUCK BREAST

confit duck skilpadjie, orange infused
carrot puree, cranberry jelly,
dehydrated pancetta, pomegranate jus



GIN CURED FRANSCHHOEK TROUT

pickled fennel, cucumber, horseradish
crème, avocado emulsion, lemon, trout
roe



SOUS VIDE LAMB RUMP

staanribbetjie, buttered baby spring
vegetables, garden pea puree, oyster
mushroom, pomme jus



VANILLA BEAN PANNA COTTA

white chocolate cremeaux, raspberry
meringue, MCC strawberry consommé



CHEESE PLATE & MUSCAT



COFFEE & PETTIT FOUR

R1450 per person | R650 per child under 12
inclusive of a gift and entertainment

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA





Christmas Vegetarian menu

Arrival Oysters and bubbly



HEIRLOOM TOMATO

basil mousse, fried bocconcini, olive tapenade, crispy basil, herb crumb



KING OYSTER MUSHROOM

roast sweet potato, tempura mushroom, baby leek, garlic velouté



GARDEN PEA RISOTTO

fior de latté, asparagus, edamame, crispy leek, herb dressing



VANILLA BEAN PANNA COTTA

white chocolate cremeaux, raspberry meringue, MCC strawberry consommé



MIXED BERRY SORBET
with seasonal fruit



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