



LE FRANSCHHOEK
HOTEL & SPA

BY DREAM RESORTS

Christmas

LUNCH MENU

R895 PER PERSON | **R448** PER CHILD U/14

SALADS

Charred baby potato, chive and crispy smoked bacon
Roasted vegetable salad with popped pumpkin seeds and a kimchi dressing
Pearl barley tabbouleh
Barley risotto and mushrooms with crispy spinach
Pine nuts and parsley pesto asparagus freekeh
Sweet potato, avocado and cilantro drizzle
Beetroot, orange and pomegranate power salad
Roasted almond and fresh herb quinoa pilaf

STARTERS

Parma ham | Smoked beef salami | Peppered roast beef
Smoked mussel and salmon sashimi
Malay pickled fish
Grilled artichoke hearts
Marinated olives

Coriander pesto, harissa and smoked tomato pesto and a pineapple salsa
Home-made artisan breads and rolls

MAIN COURSE

Aged bonsmara beef and black garlic
Sun-dried tomatoes and olive Karoo lamb
Blacken Thai pork belly
Lemon and lemongrass turducken
Paquette of trout
Yorkshire puddings
Twice roasted baby potatoes
Orange infused pumpkin
Cape Malay micro vegetables
Parmesan baked roasted stem broccoli
Feta and corn gem squash
Butter steamed corn
Port and mint jus
Wild mushroom ragout
Chimichurri

DESSERT

Nutella butter Christmas pudding
Goose berry and truffle pavlova
Pumkin fritters
Cookies and cream cheesecake
Reindeer cupcakes
Dark chocolate and cherry roll
Uzo baklava
Blueberry and vanilla baked cheesecake
H&G gingerbread house
Assorted macaroons
Gold and chocolate BonBon
Homemade vanilla custard
Cherry gel
Brandy snaps
Brandied mince pies
Dou-nuts
Le Franschhoek cheese board and herb salted lavash and beer sticks

BOOKING IS ESSENTIAL

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