

La Petite Ferme

NEW YEAR'S MENU 2023

Canapé Selection

phyllo cigar | duck liver parfait | poached pear
oyster | apple salsa | lemon espuma | chilli hair
confit smoked pork croquette | tomato chutney | herb aioli
pumpkin fritter | biltong dust | whipped lemon cheesecake

Starters

Curry Beef Samosa

spiced ground beef | spiced apple chutney | coriander | baby leaves | coconut curry reduction
Or

Quinoa & Orange Salad

grilled baby fennel | orange segments | herb crunchy quinoa | pomegranate dressing | rocket

Cap Classique & Strawberry Sorbet

Mains

Seafood Medley

queen prawn & line fish | homemade cuttlefish spaghetti
poached quail egg | Chardonnay reduction | lemon caviar
Or

Beef Mignon

angus beef fillet | pan seared foie gras | truffle infused pea purée
king oyster | lemon potato fondant | cognac jus
Or

Textures of Corn

cauliflower steak | corn purée | charred corn | baby corn | pop corn

Dessert

Old Fashion Milk Tart

milk tart mousse | almond tuile | shortbread crumb | candied hazelnut
cinnamon ice cream
Or

Cheese Selection

a selection of local cheeses | homemade breads | preserves | fruits | mustards

18h30 – ZAR 2500 per person

Includes cocktail & canapés on arrival | New Year's menu
Cap Classique for countdown
Live entertainment

