

La Petite Ferme

Christmas Menu

CANAPES ON ARRIVAL

crispy crudité topped with cottage cheese & sundried tomato
cucumber wheels with zesty labneh & olive tapenade
rare roast beef with caramelized onion & blue cheese drizzle
smoked gammon croquette with pineapple gel & chilli hair

FAMILY STYLE BREAD SELECTION

STARTERS

Pickled Pressed Beef Tongue Citrus Salad (G.F)

gin infused charred plums | roasted pecan nut | orange segments | cranberries
boutique salad leaves | honey mustard dressing

Franschhoek Smoked Trout Terrine (G.F)

avo mousse | caper berries | poached quail egg | pickled radish | soybeans
orange segments | trout caviar

SORBET

Passion Fruit

MAINS

Pulled Turkey (G.F)

braised fennel bulb | pulled turkey | bacon jam | cranberry & walnut crumb
honey & orange reduction | pumpkin & sage stuffing

Roast Lamb (G.F)

beetroot port | butter sage mange tout
fingerling smashed potato roasted in parsley duck fat
garlic onion purée | rosemary jus

DESSERTS

Hertzoggie

chantilly cream | hazelnut ice cream | sago pudding | apricot gel

or

Bread & Butter Pudding

almond croissant ice cream | charred stoned fruit dressed in elderberry flower | rose petal glass

ZAR 1500 per person

(some dishes may change due to seasonal availability)



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FAMILY STYLE BREAD SELECTION

STARTERS

All About that Melon (V)

compressed sweet melon | rocket | marinated balsamic rainbow beetroot
Danish feta | pumpkin seeds | watermelon

Quinoa Salad (V)

crispy quinoa | pan-fried haloumi | capers | baby leaves | lemon gel | confit tomato
garlic chips | house dressing

SORBET

Passion Fruit

MAINS

Cauliflower Steak (G.F, V)

roasted golden beets | dukkha spice | confit cherry tomatoes | cauliflower purée
toasted chickpeas | coconut curry cream reduction

Porcini Mushroom & Vegetable Nut Roast (V)

black humus | white bean & radicchio salad

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