



LF
LE FRANSCHHOEK
HOTEL & SPA

CHRISTMAS MENU

R695 PER PERSON

STARTERS

Parma ham, salami and
peppered roast beef
Smoked mussel and salmon
sashimi
Malay pickled fish
Grilled artichoke hearts
Marinated olives
Coriander pesto, harissa &
smoked tomato pesto, pineapple
salsa
Home-made artisan breads

SALADS

Charred baby potato, chive and
crispy smoked bacon
Roasted vegetable salad, roasted
pumpkin seed, kimchi dressing
Pearl barley tabbouleh
Barley risotto, mushrooms and
crispy spinach
Pine nut and parsley pesto
asparagus freekeh

Sweet potato and avocado with a
coriander drizzle

Beetroot, orange and
pomegranate power salad

Roasted almond and fresh herb
quinoa pilaf

MAIN COURSE

Aged roasted beef and black
garlic

Sun-dried tomato and olive
stuffed lamb

Blackened Thai pork belly

Lemon and lemongrass
turducken

Twice roasted baby potatoes

Orange infused pumpkin

Cape Malay micro vegetables

Almond roasted stem broccoli

Feta and corn gem squash

Port and mint jus

Wild mushroom ragout

Chimichurri

DESSERTS

Nutella butter Christmas
pudding

Truffle pavlova

Pumpkin fritters

Cookies and cream cheesecake

Reindeer cupcakes

Choc and cherry roll

Ouzo baklava

Strawberry and vanilla baked
cheesecake

H&G gingerbread house

Assorted macarons

Chocolate Bonbon

Home-made vanilla custard

Cherry gel

Brandy snap

Mince pies

Doughnuts

Le Franschhoek cheese board
and lavash

BOOKING IS ESSENTIAL

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