

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

Christmas Day Lunch 2019

Appetizers and Bread

Duck rillettes with black cherry jelly
Dry-cured duck breast and bitter leaves

Sourdough and baguette, butter

Starter

Cured-cold smoked tuna, garden tomato tartare, spicy tomato water, pesto croutons

Mains

Herb crusted Karoo lamb rack, pommes anna, garlic and thyme sauce
with
Roasted aubergine, fine beans and courgette

Dessert

Ginger pudding, Christmas spice ice-cream, candied pecan nuts

Friandise

Assorted truffles:
Peanut butter and salted caramel
Rum and milk chocolate
White chocolate and almond

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Pricing:

Priced at R650pp.

This includes a glass of Pierre Jourdan MCC, and a service fee on the meal.
Please note that drinks will be billed on the day, with a 10% gratuity added.