



La Colombe



CHRISTMAS MENU 2011

R1100 per person (excluding 12% gratuity)

First Course

Roulade of foie gras and caramelised peach, terrine of quail, smoked lentil puree, lentil and truffle dressing, bread crisps

Or

Beetroot cannelloni, olive rye, fromage blanc and raisin puree, 12 year balsamic

Or

Crayfish salad, miso and orange crema, daikon mousse, avocado and red onion, yuzu dressing, sweet potato crisps

Second Course

Ravioli of prawn and langoustine, sweet corn puree, tom ka gai butter, bisque reduction, fine herbs

Or

Carpaccio and tartare of tuna, avocado, red onion, pickled ginger, coriander pesto, watermelon and yuzu dressing, sesame seeds

Mains

Grilled Fillet of Chalmar beef, fondant potato, cepe "cafe au lait", fine beans, butternut tart

Or

Pan fried duck breast and confit leg, smoked pomme puree, sugar snap and pea salad, black forest ham, beetroot jus

Or

Summer risotto

Desserts

Rose and coconut pannacotta, lime syllabub, orange blossom yoghurt, cashew pebbles

Or

Chocolate torte, raspberry compote, hazelnut ice cream

Or

Selection of South African cheeses

Please note menus are subject to change according to the inspiration of our Chef

