

**Christmas Lunch
25 December 2018**

STARTER

Sweet Melon Gazpacho

*A fresh soup made from sweet melon, ripe tomato and garlic, topped with
crispy prosciutto, spring onion and cucumber*

Or

Smokey salmon tartare with lemon and capers

*A Tower of fresh and smoked salmon with dill, capers, dijon mustard and crème fraiche served
with toasted melba toast.*

Or

Exotic mushroom phyllo parcel

*A phyllo pastry basket filled with mixed mushrooms and rocket infused with truffle oil
and pesto sauce.*

Apple Sorbet

MAINS

Braised Lamb Shank

*Lamb shank, slow cooked in our wood fired pizza oven, with fresh thyme, garlic and juniper berries
set on butternut mash*

Or

Kingklip Fillet

*Grilled Kingklip fillet with a Tuscan prawn, sundried tomato and chopped baby spinach sauce, crusted with parmesan cheese,
served with crushed new potatoes*

Or

Glazed Duck Breast

*Orange, maple and cranberry glazed duck breast fillet, served medium, accompanied by creamy polenta
and seasonal vegetables*

Or

Stuffed Butternut (V)

*Whole oven roasted butternut, stuffed with roasted red peppers, baby spinach, mixed mushrooms
and toasted pecan nuts and a side garlic pesto.*

All mains are served with seasonal vegetables.

DESSERT

Passion Fruit & Coconut Crème Brûlée

Baked coconut crème brûlée topped with a passion fruit caramel crust

Or

Red wine and Cherry Pavlova

Meringue, layered with mascarpone cheese, red wine and cherry compote

Or

Cape Brandy Pudding

Traditional Cape brandy pudding, baked to perfection, soaked in a brandy sauce and served with vanilla custard.



R395 per person
A 50% deposit will be required to confirm your reservation.

Banking details:

Account Name: Allora Franschhoek

Bank: First National Bank

Acc No: 62552405807

Branch Code: 250655

Ref: Name of reservation

Please forward proof of payment to franschhoek@allora.co.za

Tel No: (021) 876 4375

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