

Melfort Christmas Menu

R1150 per person

Trio of Canapés with MCC on Arrival

Spring Onion Hash Brown with Crispy Duck Breast, Cherry Jam & Fresh Cherry

Farm Pork Chipolata Sausages wrapped in Bacon, Glazed in Honey

Smoked Franschhoek Trout, Cream Cheese, Fennel, English Muffin

Bread

Marbled Activated Charcoal Roosterkoek with Rocket Pesto, Smoked Jersey Cow Butter,
Wild Rosemary Salt & Melfort Honey

Seafood

Braai'd Chokka / Cape Squid Platter with Seasonal Herbs, Sorghum Popcorn, Sea Pumpkin
Leaves, Dune Spinach & Calendula Flowers

Main Course (pre-order required)

1. Braised & Braai-ed Beef Rib with Dandelion Root Glaze
 2. Rolled & Deboned Lamb Breast smoked with Konfettibush, served with Smoked
Grape Jus & Blistered Grapes
 3. Melfort Porchetta with Nasturtium
 4. Coal-roasted Pumpkin with Rooibos & Orange Glaze, Smoked Ricotta, Pickled
Cranberries & Toasted Seeds (V)
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Vegetables to Share

- Hot Honey Roasted Rainbow Carrots with Burrata, Blood Orange & Pomegranate
 - Charred Broccoli with Garden Pesto & Nasturtium Cream, Spiced Lowerland Pecans
 - Smoked Multicoloured Tomato Panzanella with Grapes
 - Potato Dauphinoise with Green Goddess Dressing (tarragon, mint, holy basil)
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Pre-Dessert

Num Num Sorbet on Festive Spiced Granita, topped with Whipped Vanilla Bean Cream

Dessert (choice of one)

1. Mesquite Brandy Pudding with Mulled Kei Apples, Fior di Latte Gelato & Honeycomb
 2. White Chocolate & Mulberry Mousse with Toasted Pumpkin Seeds, Mulberry Granita
& Nasturtium Sugar
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Spiced Shortbread