

JOIN OUR
CHRISTMAS
FEAST

CELEBRATION!



La Paris Estate will be offering a lavish lunch feast on Christmas day! Christmas classics will be transformed into decadent creations for your enjoyment
(Served buffet style)

Live music, festive decorations, Christmas crackers and children's lawn games are some of the things that you can look forward to on the day!

R850 per adult
R250 kids 4-11yrs

12:00 - 15:00

BOOKING ESSENTIAL:

021 867 0171

events@laparis.co.za



LA PARIS ESTATE

CHRISTMAS FEAST MENU

SERVED BETWEEN 12:00 - 15:00
R850 PER ADULT | R250 KIDS 4-11YRS



TO BEGIN

A selection of local cheese and charcuterie served with homemade artisanal bread and a variety of mouth-watering accompaniments | Chilli and ginger marinated kingklip and calamari sosatie with spicy chorizo and paw paw chutney

GRAB A BOWL

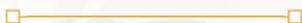
Mussels in shell linguini served with fresh coriander and lemon pepper croutons | Fresh tomato and red onion salsa with yuzu (V) | Pulled pork with pressed sesame apples, basmati, avocado and pickled carrots & ginger | Basmati topped with pickled cucumber, carrot, cabbage, marinated tomatoes, balsamic mushrooms, candied pecans and pickled ginger (Vegan)

SALAD BAR

Smoked chicken with poached pear, rocket and walnut salad with grape conserve | Green salad with red onion, cucumber, bistro tomatoes, danish feta and strawberries | Stone fruit salad with goat's cheese and roasted beetroot

FRESH FROM THE OCEAN

A selection of freshly chucked oysters and prawns in shell accompanied by fresh lemon wedges, tabasco, tomato salsa, coriander and chilli chutney and garlic lemon butter





MAIN ATTRACTION

Succulent roast chicken and wild mushroom pie with traditional gravy |
Smoked cherry glazed gammon with mango and pineapple salsa |
Pepper crusted roast beef with red wine jus | Traditional cape malay
pickled fish | Oven roasted karoo leg of lamb with buchu and mint
sauce

ACCOMPANIED BY

Fluffy rosemary potatoes roasted in duck fat | Citrus infused cous cous
salad with pistachios, cranberries and black lava salt | Pumpkin fritters
with honey and cinnamon glaze topped with dried rose petals |
Cucumber, mint and tomato quinoa salad with mint yoghurt | Paella
style rice with saffron | Creamed spinach with toasted almonds |
Summer squash salad with burnt sage butter | Curried green beans |
Mild carrot, pepper and bean chakalaka | Roasted sweet pearl onions
with butter honey and lemon thyme | Selection of summer roasted
vegetables

KIDS CORNER

Cheese burger sliders with chips | Macaroni & cheese with crispy
bacon and mushroom | Mini vegetable sosaties with lemon and herb
glaze | Buttered peas and carrots | Cheesy potato wedges with paprika
and organum sprinkles | Greek salad

FOR THE SWEET TOOTH

Lemon meringue tarts | La Paris trifle | Assorted belgium chocolate
truffles | Salted caramel tarts | Fruit skewers with vanilla & honey
dew | Homemade tiramisu brownie



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Price includes full buffet offering, live music, festive decorations
and a Christmas cracker per person.
(Drinks & Service charge not included)