



*Festive*  
**LAMB**

*menu ideas*





# Menu option: Old favourite with a difference



## STARTER

Smoked trout mousse served with fresh grilled asparagus and seed bread wafer

## MAIN

Rolled and stuffed shoulder of lamb with a pistachio and sour cherry stuffing and a lamb pan and port sauce served with sorghum pilaf, roasted baby red cabbage and green beans with garlic and onion crumbs

## DESSERT

Smoked trout mousse served with fresh grilled asparagus and seed bread wafer



# Menu option: Roast lamb on the weber

## STARTER

Platter of festive finger foods: Smoked salmon rolls; bruschetta with avocado and smoked baby tomatoes; Baked feta, parmesan and olive salad and a pull apart herb bread

## MAIN

Amazi marinated deboned butterflied leg of lamb on the weber with a chimichurri sauce served with Hasselback sweet potatoes, pickled beetroot, and a red/green cabbage slaw

## DESSERT

Mango and yoghurt terrine served with a brown sugar syrup





# Menu option: Intimate festive meal for two

## STARTER

Fig and goats cheese tartlet served with a spekboom and herb salad

## MAIN

Herbed rack of lamb for two with a red wine sauce, pan roasted smashed potatoes, vegetable (cauliflower and broccoli) gratin and a green tomato and mint salad

## DESSERT

Coconut panna cotta with a red velvet berry coulis





# Menu option: Festive meal from the East

## STARTER

Rice paper vegetable stuffed rolls with ponzu dipping sauce

## MAIN

festive marinated Asian styled barbequed lamb (very thin slices of leg of lamb / loin of lamb grilled on an electric/ gas hotplate) served with grilled vegetables (onions/ carrots/ sprouts) and soya sauces (lemon / sweet and sour / peanut) and mealie rice bowl

## DESSERT

Jelly and custard Asian style [agar-agar milk jelly with fresh fruit salad of strawberries and kiwi fruit and homemade or store-bought custard] presented in a mini-individual trifles



# Menu option: Traditional & pre-prepared

## STARTER

Vichyssoise - tangy lemon-flavored cold leek and potato soup served with parmesan crisps

## MAIN

Slow cooked Lamb (lamb neck), butternut and root vegetable (carrots/ parsnips/beetroot) filo pie with a roasted lemon sauce served with a Persian rice salad (rice with dried fruit and pomegranate seeds) and a baby marrow, cucumber and herb salad

## DESSERT

Festive tiramisu with chocolate, ginger and dates





# Menu option: Festive lamb platter

## STARTER

Spicy green gazpacho served with a beetroot and herb breadstick

## MAIN

An antipasto/tapas style platter with lamb samosas with a mango chutney/ miniature sosaties with a yogurt raita/ arancini (rice balls) with lamb (lamb flank) and mint jelly stuffing/ miniature frikkadel served with a roasted eggplant dip/ honey mustard mayo/ small spicy pita breads/ seven colours salad (tomatoes/red cabbage/avocado/cucumber/beetroot/red onion/ sweet pepper/ chickpeas/ baby spinach

## DESSERT

Tray of mini desserts: chocolate fondant/milk tart/ Christmas fudge/ dipped strawberries/ festive macaroons/ Christmas fruit tarts

