



South African Wine Pairing Evening

Thursday 14th November 2019

On Arrival

A Glass of Armilla Blanc de Blanc Fizz

For Starters

*Suya Chicken kebabs with salsa and salad
Mussels with lemon butter and parsley sauce
(V) Stewed eggplant with flat bread & yoghurt*

Wine: Jontys Ducks Pekin White

For Mains

*Grilled sword fish, greens, sun blush tomatoes, olives and new potatoes
Daube of beef bobotie, mild curry and fruit sauce, baked egg topping, pilau rice
Boerewors, sheba sauce, wilted spinach, sweet potato mash
(V) Chakalaka – bean and chili stew, yellow rice*

Wine: Jontys Ducks Pekin Red and La Luna Bordeaux inspired red

For Desserts

*Malva – warm sticky apricot pudding, vanilla ice cream
South African Milk Tart
Lemon meringue pie with pouring cream*

Wine: Camissa rosé

*For reservations or further enquiries please call 01728 452 312
and quote “South African Wine Evening”*