



MEET THE WINEMAKER DINNER

25 February 2015- 6.30pm for 7pm

On arrival:

(Seriously Cool Chenin 2014)

Starter

Prawn & lemon ravioli with coconut, chilli & ginger cream sauce

(Circle of Life White 2012)

Intermediate Course

Terrine of ham hock & confit duck leg with sweet corn puree, soft boiled quails egg & truffle vinaigrette

(Seriously Cool Cinsault 2013)

Main course

Roast rump of beef with braised lentils, carrot puree, wild mushroom jus

(Circumstance Cabernet Sauvignon 2010)

Dessert

Glazed apple tart with vanilla pod sorbet, Healey's mature Cheddar

(Circumstance Straw Wine 2012)

R280 per person