

Set Menu

**Single Malt Whisky
Pairing Experience**

Amuse Bouche

Smoked Salmon roll
Papaya & wasabi mayonnaise
Paired with Loch Lomond 12 year

Starter

Crumbed Camembert
Berry compote and crunchy basil
Paired with Springbank 10 years

Main

Beef Fillet
Port reduction, Black mushroom & Emmental,
Fondant potatoes and tender stem broccoli with
almond flakes

Paired with Bunnahabhain 12 years

Dessert

Pineapple Carpaccio
Nougat Ice-cream & Blueberry compote

Paired with Benromach 10 years

Cappuccino or Dilmah Tea
Dark Chocolate Truffles

R790

Set Menu

**Devon Valley Wine
Pairing Experience**

Amuse Bouche

Prawn & Brie wrapped in Phyllo
Spiked berry coulis

Paired with Pongraz brut from the House of JC Le Roux

Starter

Candied Bacon Salad
Balsamic beets, candied bacon bits, dried cranberries,
baby salad leaves, cocktail tomatoes, baby corn,
balsamic olive oil vinaigrette

Paired with Sylvanvale Rose

Intermediate Course

Crispy Pork Belly
Saffron Pear & Port drizzle

Paired with Aldering Florence red blend

Main

Sirloin Steak
Bocconcini balls, Prosciutto, red wine reduction,
Fondant potatoes and Mange Tout

Paired with Sylvanvale Family Reserve

Dessert

Hazelnut Crème Brule
Gooseberry compote & shortbread biscuits
Paired with Clos Malverne Honeydew Dessert wine

Cappuccino or selection of Dilmah Teas
Dark Chocolate Truffles

R840

