

Sample Menu: December 2009

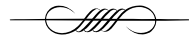
Menu



- Duck liver parfait** with walnut and raisin
toast ... onion marmalade
- Seared scallop and quail** with creamed endive
and pea purée ... sauce américaine
- Sweet corn velouté** ... tempura prawn
- Corn fed rib eye of beef** with oxtail tortellini
and celeriac purée ... sauce bordelaise
- Beetroot carpaccio** with asparagus mousse ... tomato jelly
- Cured blesbok loin** with glazed carrots
and pear chutney...petite salad
- Terrine of game, sweetbread and foie gras**
and sauce gribiche ... brioche toast
- Slow braised lamb** neck with pomme anna, spinach
and glazed vegetables ... sauce braisage
- Tonnato of Robertson veal** with crepinette of
veal shank... smoked rosa tomatoes
- Ratatouille stuffed aubergine** with truffled lentils ... buffalo mozzarella
- Confit of duck** with duck breast, braised red cabbage
“pomme albafuluro” ... hazelnut jus
- Fresh line fish** with lobster boudin blanc ... curry sauce
- Chocolate calzone** with orange sorbet ... white chocolate vodka shot
- Champagne crème chiboust** with liquid raspberry centre
and champagne foam ...pistachio tuile
- Whisky baba** with honey ice cream
and clotted cream... Buondi espresso sabayon
- Smoked cream cheese** mille feuille with salted caramel ... buffalo
yoghurt sorbet
- Traditional cheese plate** with estate olives, preserve and
crackers .. anchovy



The Menu

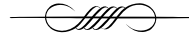


Please feel free to choose your courses as you wish – there is no order in the sense of starter, main, dessert. If you feel you would like to start off with a cheese plate and scallop followed by the sweet corn velouté, then this is your choice. Each menu is served with an Amuse Bouche to start with as well as a Palate Cleanser in between which the Chef will fit in with your menu. Our staff will gladly assist with your wine recommendation.

3 courses R 280 | 4 courses R 350 | 5 courses R 420

Minimum 3 courses

Grande Provence Wines



Years of heritage and great wine-making have produced the likes of the award-winning Grande Provence range and the popular lifestyle Angels Tears range.

Our wines are created using classic cultivars of the highest quality. The distinctive vintages that are produced reflect the passion and enthusiasm of the wine-making team at Grande Provence.

The Estate's first flagship wine, The Grande Provence 2005 which is a blend of noble grape varieties, was launched in April 2009 and is exclusively available from the estate. The Grande Provence range consists of Chenin Blanc, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Shiraz and Muscadell.