

WINE & FOOD EXPERIENCE

WEDNESDAY 13 NOVEMBER 2024 - ARRIVAL 7PM

An Evening of Simonsig Wines, South Africa hosted by Lize Marie who comes from this multi award winning estate.

SALT COD BRANDADE CROSTINIS WITH A BLACK OLIVE TAPENADE

WINE - *Simonsig Kaapse Vonkel Brut*

LOREM IPSUM

FRIED CHICKEN AND SQUASH RAVIOLIS WITH SWEET PEAS,
GORGONZOLA CHEESE AND A SAGE BEURRE BLANC

WINE - *Simonsig -Chenin Blanc*

DUCK RILLETTE WITH FRENCH ONION LOAF, BALSAMIC ONIONS AND ONION CHUTNEY

WINE - *Simonsig- Pinotage*

BRAISED BEEF BRISKET GLAZED WITH GUINNESS CHEDDAR WITH A SWEET POTATO
AND KALE BUBBLE AND SQUEAK, MAPLE ROASTED CARROTS AND A STOUT JUS

WINE - *Simonsig 'Tiara'*

CARAMELISED APPLE CRUMBLE TART WITH A MUSCOVADO VANILLA CREAM

WINE - *Simonsig Late Harvest- Gewurztraminer*

VEGETARIAN MENU AVAILABLE

£60 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS