

# WINE DINNER MENU

THURSDAY 12TH MARCH 2020

7pm for 7.30pm start

Canapes and arrival drink served in The Drawing Room  
Dinner and tasting served in The Elphinstone Room

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Welcome arrival drink of *125ml glass of Mooiplaas*  
*“The Strawberry Rose”* with canapes

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*Tasting of the Mooiplaas “The Lemongrass”*  
*Sauvignon Blanc, Stellenbosch 2016 and*  
*Mooiplaas Estate Bush Vines Chenin Blanc, Stellenbosch 2017*

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Goats Cheese Croquette w/ caramelised pear, pine nuts and a orange marmalade  
*Served w/ 175ml glass*  
*of “The Lemongrass”*

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*Tasting of “The Bean” Pinotage 2017 and Mooiplaas*  
*Estate Pinotage, Stellenbosch 2016*

Rump of Borders Lamb served w/ dauphinoise, beetroot puree,  
root vegetables and red wine jus

Or

Field Mushroom and Black Bean Frittata  
w/ dauphinoise, beetroot puree, root vegetables and  
red wine jus

*Served w/ 175ml glass of the Estate Pinotage*

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Sir Lancelot Cheese  
w/ apple, grapes, red onion chutney  
*Served with a 75ml glass of The Mercia Collection,*  
*Watershed Syrah, Stellenbosch 2012*

**£49 per person**