



BLAAUWKLIPPEN

VINEYARDS 1682

Father's Day Lunch

Sunday, 17 June 2018

R300-00 per person

Glühwein on arrival

Amuse bouche

Tomato tart au tin with red onion marmalade, goats cheese & basil pesto

Starters

Soup of the day

Biltong, blue cheese & cauliflower soup with toasted farm bread

OR

Wild mushroom risotto

with Grana Padano & basil pesto

Followed by

Springbok shanks

In a red wine sauce served with parsnip puree & baby vegetables

OR

8 Hour slow roasted pork belly in honey & mustard

served with cauliflower & parsnip mousse, bacon dust
& pan fried baby rainbow vegetables & Hoisin sauce

Ending off with

Orange, cardamom & white chocolate crème brûlée

Served with biscotti & vanilla ice cream

OR

Dark chocolate fondant

Served with berry compote & Amarula ice cream



INSPIRED BY THE PAST. PASSIONATE ABOUT OUR FUTURE.