



New Years Menu 2018

Welcome Cocktail on arrival

Amuse guile

- Tuna tartar on crispy wonton

To Start

- Sweet & sour Wagyu brisket with sweet corn and ginger custard micro tatsoi
- Char grilled nectarines, wild rocket, avocado walnuts, grand brie, maldon & truffle oil

Chenin sorbet

Main Course

- Roasted fillet of beef with carrot & butternut puree, roasted baby onions, sweet pea and jus
- Charcoal prawns, caponata, savory tuille, basil mayonnaise and miso sauce
- Roasted courgette, long stem broccoli, buffalo mozzarella, wild mushroom broth, shallots & beet salad

Dessert

- Chai panna cotta with rooibos & cardamom syrup, maple bacon crumble
- Oven warmed fresh figs, honeycomb, almond biscuit, dark chocolate sauce, Chantilly

Tea/Coffee with biscotti

Celebratory Bubbles

R585per person



New Year 2018- CONFIRMATION

Thank you for your booking enquiry,

Please let us know of any special dietary requirements in advance. (incl. vegetarian)

A deposit of 50 % of the price is required, payable before the 1st December, to confirm your reservation or we withhold the right to cancel your reservation.

The menu price excludes service charge..

Children under 12 will be charged at half price of the menu price.

Please complete the following and e-mail to wineryrd@mweb.co.za along with the deposit details to confirm your reservation

Name of host:.....

Number of guests:.....

Reservation Time:.....

E-mail:.....

Telephone:.....

Method of payment

Credit card no.:.....

Expiry date:.....

CVV (last 3 numbers at the back of your card)

Or

Bank deposit to – 96 Winery Road Restaurant, Nedbank Somerset West

Acc No - 1060104377,

Branch Code – 106012

Deposit Paid – (amount= 50%), R.....

Signed:.....