

Lievland Valentines' Sunset Supper

Arrival glass of Lievland bubbly with canapés:

Baguette toast with tapenade and goats cheese
Smoked Overberg trout blinis with herbs and creme fraîche
Mini beef skewer with wholegrain mustard dipping sauce

Starter:

Harvest anti pasti platter to share: fior di latté mozzarella, fresh figs, grilled courgettes, baked aubergine, shavings of Dalewood Huguenot, roast red onion and butternut, rocket and toasted pine nuts
Slow fermented sourdough and lavash

Choice of main courses:

Parisian gnocchi with artichokes, fresh herbs, roast tomato, aubergine, lemon and parmesan

– OR –

West coast black mussels & Cape line fish casserole with Mediterranean potatoes and garden vegetables

– OR –

Slow cooked shoulder of Calvinia lamb with roast root vegetables, potato gratin and a thyme sauce

Dessert to share:

Granadilla mousse cake
Sachertorte
Coffee macaron
Fresh berry and vanilla tart

note - subject to minor changes due to seasonal availability of produce