



FRANSCHHOEK CELLAR



Starter

CURRY BUTTERNUT SOUP

or

MINISTRONE SOUP

or

CAULIFLOWER SOUP

Franschoek Cellar Chenin Blanc

Main

LAMB MADRAS

Franschoek Cellar Shiraz

or

WHOLE BAKED FISH
with Fries and Oven Roasted Veg

Franschoek Cellar Chardonnay

or

CREAMY FUNGHI PENNE

Foraged field mushrooms *Cream *Thyme

Franschoek Cellar Cabernet Sauvignon

Dessert

ETON MESS

or

SHERRY DOM PEDRO

Douglas Green Fully Imported Sherry

WINTER
SET MENU

2 COURSES R 220.00

or

3 COURSES R250.00

Wines

FRANSCHHOEK CELLAR CHENIN BLANC

This fresh, aromatic wine has a fine acidity. Pineapple, peach, Chenin Blanc nectarine & honeysuckle aromas are underlined by citrus & stone fruit. A rich mouthful & texture make for an intriguing wine.

FRANSCHHOEK CELLAR SHIRAZ

An elegant fruit forward wine with chalky tannins. Full bodied & generous with exuberant mulberry, plum, pepper & spice, balanced by soft, ripe tannins for a finish with length & finesse.

FRANSCHHOEK CELLAR CHARDONNAY

Pure fruit intensity, with attractive pineapple & citrus notes balanced by a lively acidity & fresh green apple on the finish. Its creaminess & richness, even without the oak, are typical of Franschoek.

FRANSCHHOEK CELLAR CABERNET SAUVIGNON

Dark berry flavours integrated with tobacco and spice from savoury oak, a rich mouthfeel, and a smooth and juicy-lingering finish.

With

DOUGLAS GREEN FULLY IMPORTED SHERRY



Menu



Winter