

Father's Day – 20 June 2010 Set Menu
R130pp (including wine blending competition)

WINE BLENDING COMPETITION

Make the best possible red wine blend by using at least two of the three cultivars provided. The aim is to make the most complex blend with a lot of different fruit layers and with a big structure (the wine must be able to last for at least another five years).
Choose your own original name to suit this wine.

**A PRIZE WILL BE AWARDED FOR THE BEST BLEND
AS WELL AS THE MOST ORIGINAL NAME.**

SET MENU

On table: Delheim's freshly-baked farm bread

STARTER

Green Pea & Eisbein Soup

OR

Creamy Garlic & White Wine Mushrooms

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Main Course

Roast Leg of Venison with a Red Wine Sauce

OR

Fresh Cape Salmon Trout  
with a whipped cream & Madagascar green peppercorn sauce

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Coffee & Gabriele Chocolate

Children (under 12):

Kiddies portion of set menu main - R35

Kiddies á la carte menu - choice of:

Kiddies Toasted Panini filled with cheese *OR* chicken & mayonnaise, served with fresh fruit. R30

Kiddies Bratwurst or Fishcake served with mashed potatoes, tomato sauce and fresh fruit. R30