

CATHEDRAL CELLAR

**DELIGHT IN A SEASONALLY-INSPIRED MENU
CRAFTED TO HARMONISE PERFECTLY WITH THE
CATHEDRAL CELLAR WINE RANGE PERSONALLY
PAIRED WITH EACH COURSE BY CHIEF WINEMAKER
JUSTIN CORRANS.**

Date: 27th September

Time: 18:30 for 19:00

Venue: KWV Cathedral Cellar, Kohler street, Paarl

Cost: R850 per person - all-inclusive



CATHEDRAL CELLAR

MENU

WELCOME DRINK & CANAPÉS

Preserved Lemon & Thyme Roasted Chicken Tarts

Italian Meatballs with Basil Pesto Cream

Paired with Cathedral Cellar Sauvignon Blanc

FIRST COURSE

Garden Salad with Salmon Fishcakes

Fresh greens, baby garden vegetables, edible flowers, pickled red onion & cucumber, with warm salmon fishcakes, hibiscus mayonnaise, and trout caviar

Paired with Cathedral Cellar Chardonnay

SECOND COURSE

Spring Lamb

Pressed lamb ribs re-roasted, served with minted pea puree, lamb jus, bacon soil, and fresh pea shoots

Paired with Cathedral Cellar Triptych

THIRD COURSE

Herbed Rare Roasted Beef Fillet

Rare roasted beef fillet marinated in fresh spring herbs and olive oil, served with fresh tomato and rocket salsa, on a bed of green asparagus and buttered pan-fried gnocchi

Paired with Cathedral Cellar Cabernet

FOURTH COURSE

Fresh Strawberry Cheesecake

With strawberry ice cream and strawberry macaroon

Paired with KWV Cape Ruby Dessert Wine

