



LANZERAC

1692



# Heritage

*Menu*

## Amuse Bouche

SMOKED SALMON BUTTER

parmesan biskuit, pear, lemon gel, coriander salad

Lanzerac MCC Blanc de Blancs Brut

## Starter

PANCETTA WRAPPED CHICKEN TERRINE

textures of mushrooms, tarragon emulsion, asparagus, marinated pea, pickled leek

OR

SALT CURED SEABASS

cape malay curried lemon, charcoal mayo, nasturtiums, poached grapes

Lanzerac Mrs. English

## Mains

SPINACH ASH ROLLED SPRINGBOK LOIN

red cabbage, golden beets, parmesan cauliflower, sweet potato, red wine jus

OR

CONFIT DUCK LEG

potato mousseline, cocoa roast parsnips, pickled apple, pomegranate

Lanzerac Pionier Pinotage

## Dessert

DUO OF CHOCOLATE GANACHE SLICE & FONDANT

roast cherry gel, marinated blackberries, white chocolate aero, rosemary caramel

Lanzerac Le Général