



SOUTH HILL
VINEYARDS, ELGIN
Wine • Accommodation • Art • Functions • Restaurant

Function *Tough Mudder Dinner*
Date *Saturday 19th October 2019*
Cost *R225.00 per head for 3 course meal, excluding gratuity*

Starters

French roast onion tart with buffalo mozzarella & thyme with garden greens
Twice baked gruyere cheese soufflé with rocket tossed in vinaigrette
Baked feta on bed of fresh garden roasted tomatoes, olives, garlic, herbs & bread stick

Mains

Mushroom risotto finished with roasted pine nuts, Parmesan shavings & rocket
Pan grilled hake served with
 green bean, olive, tomato, crispy caper and chive vinaigrette
 creamy potato bake
Butter & fresh herb basted roasted Elgin free range chicken served with
 green beans, warm tarragon & hazelnut vinaigrette
 crispy twice cooked baby potatoes
 oven baked butternut wedges
Dukkha crusted deboned leg of lamb served with creamy Greek yoghurt marbled
 with a spicy North African chermoula paste and fresh mint and served with
 Jewelled couscous salad with butternut, cranberries, chickpeas, fresh herbs & feta
 Mix of seasonal greens
Rib eye beef burger topped with caramelised onions & salad garnish, served with
 twice cooked baby potatoes and dipping sauce and rocket garnish

Dessert

Dark chocolate mousse with chocolate crumb garnish
Elgin apple & blueberry crumble served either hot with ice cream
Lemon Posset - deconstructed lemon cream on ginger biscuit base
Vanilla Supreme - vanilla ice cream, butterscotch sauce & crushed meringue