

Women in Wine

Canapé

White Fish Bruschetta

Marinated garlic tomatoes, pickled shallots and sourdough

Castello di Tassarolo Gavi Frizzante 'Spinola' NV

Course One

Cape Malay Scottish Smoked Salmon Salad

Curried caper mayo, pickled onion and fennel salad served on a
spiced oatcake

Agathe Bursin LAs de B 2024

Course Two

Tarte Flambée

Pancetta, onion and crème fraîche tart served with a green salad

Waterkloof Circumstance Cape Coral Mourvedre Rose 2024

Course Three

Goulash Pie

Slow cooked beef with paprika and tomatoes, served with chive sour
cream

Sebestyen Seb K 2022

Sweet

Lemon Panna cotta

Lemon gel, almond crumb and fresh raspberries.

Tua Rita Sese Passito di Pantelleria 50cl 2024

Hosted by  **WOODWINTERS**
wines and whiskies

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.