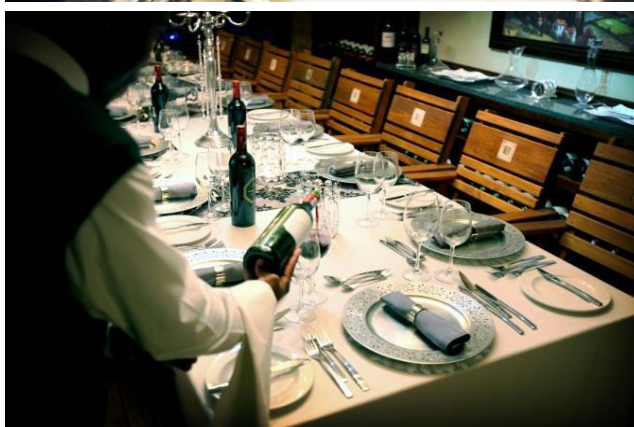


# KLOOFZICHT LODGE & SPA

## *Wine Cellar*



The wine cellar is a warm and welcoming space, making it the perfect venue for intimate lunches or dinners for groups of up to 20 people. The Cellar is also equipped with a flat screen television to ensure sporting events can be enjoyed with no interruption.

<b>Pax:</b>	20 Max
<b>Venue hire:</b>	R4,000.00
<b>Lunch and Dinner :</b>	Served Monday to Sunday
<b>Waiter Service:</b>	Minimum 3 waiters per function
<b>Bar Arrangement:</b>	Either on consumption –help yourself –or waiter service
<b>Menus &amp; Costing:</b>	2 Dinner menus to choose from at R315.00 per person.
<b>Wine and Whiskey Tasting:</b>	Ask the coordinator about our whiskey and wine tasting options.

# KLOOFZICHT WINE CELLAR

## *Set menu 1*

### **Starters**

#### **Deconstructed Duck Stir Fry**

Pickled Red Cabbage, Green Beans, Glass Noodles with Pepper Gel

Or

#### **Dou of Goat Cheese Salad**

Wild Mushrooms, Poached Berry, Candied Nuts, Micro Herb Salad

Or

#### **Kloofzicht House Salad**

Rooibos Pickled Cucumber, Herb Marinated Mozzarella and Olives, Balsamic Glazed Tomato and Micro Herbs, Pickled Carrots with Herb Oil



#### **Fresh Fruit Sorbet**



### **Main Course**

#### **Beef Fillet**

Cauliflower Puree, Baby Pak Choi, Pomme Dauphine, Truffle Butternut Mousse and Herb Jus

Or

#### **Slow Braised Pork Belly**

Apple and Fennel Puree, Crispy Skin, Baby Carrot, Soft Polenta, Ginger Foam, Pineapple Crisp and Vanilla Jus

Or

#### **Mille Feuille V**

Baby Leeks, and Spinach, Peppadew Micro Herb Salad with Parmesan Sauce



### **Dessert**

#### **Cheese Board**

Selection of Local and International Cheeses Served with Preserves & Biscuits

Or

#### **Dark Chocolate Tart**

with Salted Caramel, Poached Wild Berry and Chocolate Ganache

Or

#### **Key Lime Pie**

Lime Pie Topped with Whipped Meringue

# KLOOFZICHT WINE CELLAR

## Set menu 2

### Starters

#### **Sous Vide Line Fish**

with Picked Vegetables, Green Olive Tapenade and Shaved Parmesan Crisp  
Or

#### **Four Textures of Corn & Smoked Beef**

with Saffron Corn Panna Cotta, Charred Corn, Corn Puree, Popped Corn  
Or

#### **Caesar Salad**

Coz Micro Greens, Parmesan Crisp, Tomato Dust  
with Anchovy Dressing



#### **Fresh Fruit Sorbet**



### Main Course

#### **Beef Fillet**

Butternut and Cardamom Puree, Yorkshire Pudding,  
Pak Choi, Beetroot Fondant, Baby Vegetables and Thyme Jus  
Or

#### **Squid Ink Risotto with Flaked Salmon**

Pea Velouté, Mussel, with Saffron Foam  
Or

#### **Wild Mushroom and Baby Marrow Risotto V**

and Micro Herb Parmesan Salad



### Desserts

#### **Cheese Board**

Selection of Local and International Cheeses Served  
with Preserves & Biscuits  
Or

#### **Mini Chocolate Fondant**

and Warm Chocolate Brownie with Lemon Sorbet  
Or

#### **Deconstructed Milk Tart**

with Apple Jelly and Sugar Spring