

HISPI

Waterkloof Wine Dinner

28th February 2019

7pm start

Snack

Lord of the Hundreds gougères

Waterkloof Astraeus Mèthode Cap Classique

Starter

Caramelised cauliflower, fermented chilli, goat's yoghurt, sumac crisp

Waterkloof Circumstance Cape Coral Mourvèdre Rosé

Fish

Baked halibut, smoked potato mousse, lemon and brown butter

Waterkloof Circle of Life White

Main

Roast duck, charred spring onions, duck heart dumpling

Waterkloof Circumstance Cabernet Franc

Dessert

Blood orange upside-down cake, salted caramel sauce

Domaine de Grange Neuve Monbazillac

£70 per person

including wines from



Waterkloof

Hosted by Louis Boutinot

Menus are subject to change depending on availability of ingredients.
Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.