



South African Wine and Dine Evening

The Alex Brasserie, Thursday 22nd February



Hosted by Christine Rethman, from Enotria & Coe. With 34 years experience in the wine trade Christine has travelled extensively to wine regions around the world. She has a passion for all things wine from drinking it to exploring the regions, cultures and cuisine of where the wine originated. She will be joined by special guest Suné de Lange from MAN Family Wines. MAN Family Wines strive to make wines that are sustainably grown, true to varietal, well-balanced and of a consistently high quality.



Arrive 7pm for 7:30pm start

Arrival

Jackalberry Jenever Gin & Fever-Tree tonic

To Start - Seafood Board

Chargrilled langoustines, granadilla & chilli sauce
Bokkom biltong toasts, bokkom & sage butter
Cape Malay pickled tuna carpaccio

Accompanying wines

Warrelwind Sauvignon Blanc, MAN Family Wines
Padstal Chardonnay, MAN Family Wines

Followed by - Meat Board

Char grilled lamb cutlets, chermoula marinade
Boerewors, crispy fried pap, chakalaka
Chicken bunny chow

Accompanying wines

Skaapveld Syrah, MAN Family Wines
Ou Kalant Cabernet Sauvignon, MAN Family Wines

To Finish

Melktert, raspberry textures

Accompanying wine

Free-Run Steen Chenin Blanc, MAN Family Wines

£75 per person