

## **CORPORATE GALA DINNER**

Canapes

Witbank Activated charcoal arancini

Saldanha Bay Oysters and Namaqualand Gor-khum pearls

African Muti Gin – cured trout, smoked potato & rooibos alginates

1<sup>st</sup> course

City of Golden candied Beetroot – heirloom tomato, hazelnut & Bronkhorstspuit Chevin

- Trizanne Reserve Sauvignon Semillon Blend

2<sup>nd</sup> course

Cured yellowtail with cape-Malay emulsion with Agulhas seaweed salad

- Beaumont Chenin Blanc

3<sup>rd</sup> course

(Boerewors) spiced chicken ballontine with polenta pap and smoor

- Gabrielskloof Bordeaux Blend

4<sup>th</sup> course

Springbok & 'Carat' – jewel sweet potato, star anise & gold leaf

- La Motte Syrah

Dessert

Diamond in the Rough – chocolate, coffee & Rum

- Rum cocktail - pineapple & Vanilla