

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.

Pax:	20 Max
Venue hire:	R3,000
Lunch and Dinner :	Served Monday to Sunday
Waiter Service:	Minimum 3 waiters per function
Bar Arrangement:	Either on consumption –help yourself –or waiter service
Menus & Costing:	2 Dinner menus to choose from at R295 per person.
Wine and Whiskey Tasting:	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