



valentine's dinner 14 february 2019

bookings open from 18:30

live entertainment

violinist Bianca Joseph & musician John the Frank

Enjoy a glass of Pinot Noir Rosé with a canapé on our veranda while the sun sets over the mountains.

harvest snack board to share

caprese salad kebab, fresh seasonal fruit, tomatoes, spiced black and green olives with peppadew, charcuterie, smoked snoek paté, piccalilli, pear chutney, apricot preserve and pesto

dinner served from 20h00

course 1

smoked ham hock, pistachio, green apple, English mustard, crackling, white onion
recommended with Glen Carlou Quartz Stone Chardonnay

course 2

Franschhoek trout, horseradish, watermelon salsa, grapefruit, fennel salad
recommended with Glen Carlou Pinot Noir Rosé

course 3

lamb shoulder, beetroot hummus, greek yogurt, radish, grilled peach and green bean salad
recommended with Glen Carlou Cabernet Sauvignon or Chardonnay

course 4

Eton mess, white chocolate mousse, fresh and frozen raspberries, raspberry sorbet, meringue
recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

course 5

cheese plate: Dalewood Huguenot, Belnori Phantom Ash, Klein River Gruberg 6 Month, Langbaken Karoo Blue, Anura Brie

R 450 per person

(excludes wine, gratuity and other beverages)

To make a booking please email our Events Manager - Lecinda on bookings@glencarloou.co.za

Please note your booking is only confirmed once your deposit is received at which time a table will be allocated to you.