



**2 MAY 2019**

**Amuse Bouche**

**Winter Soup**

Winter root vegetable soup with herbs and goat's cheese

**Seafood tortellini**

With vanilla, citrus and thyme butter

**Braised pork shoulder**

With spiced sweet potato, berry preserve, wild mushrooms and cranberry jus

**Whole roasted duck**

With black pepper and onion farce, spaetzle, green vegetables and red wine jus

**Chocolate, coffee and rum dessert**

**Friandise**



**BOOKING IS ESSENTIAL – Kirstie on 031 777 1566 or [info@thechefschool.com](mailto:info@thechefschool.com)**

**R470 PER PERSON, INCLUSIVE OF "THE DRIFT" PAIRED WINES AND R40 SERVICE CHARGE.**

Please note that payment is required in advance to secure your booking, no later than 28<sup>th</sup> April. This helps us to avoid wastage incurred by no-shows on the day and helps us include guests who are wait-listed.