



LANZERAC

HOTEL & SPA

Est. 1692 Since



*New Year Eve 2019
Dinner Menu*

LANZERAC
WINE ESTATE
Est. 1692



Dear Friend of Lanzerac



As valued guests at the Hotel we invite you to ring in the New Year with a celebratory dinner at the Lanzerac Hotel & Spa. On offer is a delicious five course set menu in the elegant Manor Kitchen at 19h00.

At the stroke of midnight, it's time to dance and let the champagne corks pop in the Craven Lounge - a brilliant welcome into the New Year.



Emile Langenhoven

Hotel General Manager

LANZERAC
WINE ESTATE
1892



New Year Eve 2019
Dinner Menu



Starter

SOUS VIDE TRIO OF BEETROOT

parma ham mousse, citrus pea dressing, olive crisps, wild rocket

Intermediate

CRAYFISH RAVIOLI

shellfish coconut velouté, lime, ginger, braai millie salsa, edible flowers

Palate Cleanser

LITCHI SORBET

lemon verbena & mcc sabayon

Main Course

FILLET & CHEEK OF BEEF

pickled porcini puree, bone marrow, shaved carrot, nasturtiums

Or

CRISPY SKINNED SEABASS

prawn, avocado guacamole, truffle potato, leek bed, tomato salad



New Year Eve 2019
Dinner Menu



Cheese Course

GOATS CURD

burnt apple, hazelnut, parmesan snow, pickled beet, charcoal crackers

Dessert

MANGO CRÉMEUX

coconut yoghurt, pine nut biscuit, raspberry sorbet, chocolate mint



R1850 per person