



South African Dinner

with **WILDEBERG**

Join us for an exclusive South African wine dinner, hosted by Wildeberg Global Brand Ambassador and Master Sommelier, Nigel Wilkinson.

Based in the beautiful Franschhoek region, Wildeberg was named South African Winery of the Year in both 2022 and 2023, producing exceptional wines enjoyed around the world.

The evening will begin with a glass of *Wildeberg Meteorique Blanc de Blancs MCC* on arrival, followed by four courses, each thoughtfully paired with a different Wildeberg wine.

Nigel will guide you through the wines and pairings, sharing his expert knowledge and insight for a fascinating and memorable evening.

Chargrilled Peach, Whipped Goats Cheese, Becky Beez Honey, Serrano Ham ^{GF}
Coterie by Wildeberg Chenin Blanc Grenache Blanc, WO Coastal Region 2023

Roasted Monkfish, Parsley Sauce, Pearl Onion, Scorched Leeks ^{GF}
Wildeberg White, WO Franschhoek 2022

Brined & Roasted Duck Breast, Black Garlic, Cavolo, Jerusalem Artichoke, Morello Cherry Jus ^{GF}
Coterie by Wildeberg Cabernet Franc Malbec, WO Coastal Region 2023

Hardys Sheep Cheese, Lyburn Gold & Windslade, Peter's Yard Crackers, Quince, Grapes ^{GFO}
Wildeberg Red, WO Franschhoek 2023

Friday 25th September | 7pm | [Book Now](#)
£85 per person

Payable in full at the time of booking. Non-refundable, non-transferrable.
Please advise the team of any special dietary requirements at the time of booking

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

