

BOSCHENDAL

FOUNDED 1685

**MOTHER'S DAY
SHARING MENU**



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ARRIVAL SNACK

Oysters, red onion salsa, champagne 🍷

STARTERS

Beetroot tartar, garden herb cream cheese, fresh spring onion, shaved rainbow beetroot , radish and smoked paprika oil 🍷
(vegetarian option)
1685 Sauvignon Blanc - R85 | R280

OR

Beetroot cured trout gravlax, rainbow beetroot with basil and asparagus sauce and balsamic caviar 🍷 🌿
1685 Sauvignon Blanc - R85 | R280

MAINS

Boschendal Beef fillet, compound butter, fondant potato, baby pearl onion with pumpkin maple, smoke paprika puree red wine jus and micro greens 🍷
1685 Shiraz - R120 | R350

OR

Free range Sous vide chicken, baby rainbow carrots, mint and pea puree serve with chicken volute and green oil 🍷 🌿
1685 Chardonnay - R95 | R310

OR

Homemade tagliatelle serve with pan fried exotic mushrooms with a creamy truffle potato foam with parmesan crumble , herb green oil 🍷 🥚 🌿
(vegetarian option)
1685 Shiraz - R120 | R350

DESSERT

Lemon and lavender Pavlova serve with lemon curd and fresh summer berries 🍷 🥚
Vin d'Or - R120 | R900

Please note we are a cashless farm

Keep an eye out for allergen ingredients:

🍷 Dairy | 🌿 Gluten | 🥚 Eggs | 🥜 Nuts | 🌱 Seeds | 🐟 Fish | 🦞 Shellfish