



5th September 2019

“Spirit of Spring”

Amuse

Herbed goat cheese

With sage bacon

Wayfarer salmon trout

With leek, corn, gooseberries and liquorice butter

Beef broth

With pearl barley and a melange of vegetables

Lamb loin

With tabbouleh and coriander pesto

Dessert

Pavlova

Friandise

**BOOKING IS ESSENTIAL – Kirstie on 031 777 1566 or info@thechefschool.com
R470 PER PERSON, INCLUSIVE OF PAIRED DRINKS AND R40 SERVICE CHARGE.**

Please note that payment is required in advance to secure your booking, no later than 31 August. This helps us to avoid wastage incurred by no-shows on the day and helps us include guests who are wait-listed.