

**POSTPONED**



## **Easter Gourmet Evening Thursday 2 April 2020**

### **Artisanal produce platter**

A selection of school-made cheeses, cured meats, artisanal breads, preserves and pickles  
*with your choice of Beer, Gin or house wine*

### **Seasonal vegetable tart**

With smoked artichoke and avocado chips  
*Accompanied by Bruce Jack Chardonnay*

### **Rolled lamb loin**

Stuffed with wild mushroom and truffle, with mousseline potato, courgette a la mentonaise, truffle crème and black peppercorn jus  
*Accompanied by Rijks "Touch of Oak" Pinotage*

### **African Penguin**

Charcoal cheesecake, vanilla sponge, meringue and mango  
*Accompanied by Bruce Jack Moscato*

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

**R350 PER PERSON, INCLUSIVE OF PAIRED DRINKS**

Please note that payment is required in advance to secure your booking, no later than 30<sup>th</sup> March. This helps us to avoid wastage incurred by no-shows on the day and include guests who may be wait-listed.