

EAT GOOD WHILE DOING GOOD



Join us for a **5 Course Gourmet Meal** paired with **5 South African wines**, prepared by 'star chefs of the future' at 1000 Hills Chef School and help us raise funds for a most worthy cause.

DATE : Friday 23 March 2018

TIME : 18h30

VENUE : 1000 Hills Chef School,
2 Wootton Ave, Botha's Hill

COST : **R600 per person**

There will be **spot prizes** and an **auction** led by Dave Macleod. Money raised provides scholarships to local health care providers attend the **3rd ICPCN Conference** in Durban, to be held in partnership with **Umduduzi, Hospice Care for Children**.

BOOK NOW: www.icpcn.org/1000-hills-chef-school-fund-raiser/

Email us at info@icpcn.org or conference2018@icpcn.org

Phone us on [0834486444](tel:0834486444) or [0828974420](tel:0828974420)



umduduzi
Hospice Care for Children





GOURMET MENU: 23 MARCH
Paired with 5 South African Wines

Amuse Bouche

Crispy Camembert

Camembert coated in panko bread crumbs with a pumpkin, beetroot, pecan nut and pear compote and micro green salad.

With Kaapzicht Rosé

Prawn Laksa

Nyonya-style prawn and egg noodle broth

With Kaapzicht Kaleidoscope White

Grilled chicken

Grilled chicken with onion, garlic and thyme farce, sweet potato, leeks, smoked cauliflower paté and Choron sauce

With Kaapzicht Kaleidoscope Chenin Blanc

Lamb "Wellington"

Slow cooked lamb shoulder, creamed spinach, wild mushrooms, butter puff pastry and red wine jus

With Kaapzicht Kaleidoscope Red

Dessert

Mint panna cotta with white chocolate, almond crumble, pomegranate, apple galette and apple jelly, with Zabaione and chocolate branch

With Kaapzicht Hanepoot Jerepigo

Friandise

