



THURSDAY 16th MARCH
celebrating Western Cape wine & Warwickshire food

VEGETARIAN MENU

SMOKED AUBERGINE DIP
flatbread

FALSE BAY WHOLE BUNCH CINSAULT MOURVÈDRE ROSÉ 2022
spicy & textural, summer berry fruits dancing on the palate, savoury, clean finish

GREEN SPRING RISOTTO
watercress

PEACOCK WILD FERMENT SAUVIGNON BLANC 2022
crisp & elegant with green & lemon flavours, a mineral core lifts the concentrated fruit

WELLINGTON
lentils, olives

CIRCUMSTANCE CABERNET SAUVIGNON 2019
rich & succulent with lush blackcurrant & smooth, fine tannins

CIRCLE OF LIFE RED 2020
fresh & fruity with good acidity, evolving into riper flavours & herbaceous notes

GRILLED FRENCH TOAST
almond frangipane, baked apple, cinnamon ice cream

BUITENVERWACHTING 1769 MUSCAT 2020
generous ripe apricot, melon & baked apple, with sumptuous but balanced sweetness

7.30pm

the evening will be hosted & the wines explored & explained by Waterkloof Wines,
an exceptional organic vineyard in the heart of South Africa's coastal Constantia region

£70 per person

advance booking essential; call 01608 663 333 or email reception@bower.house