

Beechwood Hotel
South African Taster Evening with Wine Flight
Menu Friday 13th March 2026
£115 per person



with wines from South Africa

Spiced butternut velouté

With coriander oil

Kleine Zalze Chenin Blanc, South Africa - easy-drinking, fresh and crisp, this wine is marked by delicious ripe tropical fruit flavours and attractive aromas of lime zest and guava.

Boerewors and Chakalaka

South African farmer's sausage with a spicy relish

Flagstone Poetry Merlot, South Africa - There is a mixture of dark and red fruit, cigar box and mint aromas with well balanced wood. Palate; Sweet, spicy undertones give the wine great depth.

Smoked Snoek Paté

With so much snoek in the coastal waters few tastes capture Cape town as well as smoked snoek paté – served with melba toast

Nederburg Chardonnay, South Africa - Lovely aromas of lime and melon with vanilla oak notes in the background. Crisp and fresh with a creamy texture and subtle citrus and melon flavours.

Lamb Bobotie

Traditional Cape Malay dish consisting of curried minced lamb baked with an egg based topping and blended with Cape Malay spices, served with Mrs Balls Chutney

Nederburg The Manor Shiraz, South Africa - An abundance of prune, plum and cherry with pencil shaving and oak spice aromas is met on the palate by flavours of ripe plum, cherry and dark chocolate.

Out of Africa

Medallions of Zebra fillet accompanied by an ox tail croquette served with seasonal vegetables and a camdeboo sauce

Kleine Zalze Pinotage, South Africa - deep, fruity nose and rich berry flavours

Peppermint Crisp Surprise

Layered with biscuit, caramel and peppermint chocolate cream

Nederburg Noble Late Harvest, South Africa - Bright golden in colour, the nose has aromas of orange peel, apricot and dried peach aromas. Dried fruit, pineapple and citrus flavours on the palate

Koeksisters

A traditional afrikaaner confectionary made of fried dough infused in syrup

Nederburg Noble Late Harvest, South Africa

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*La cafetière coffee and petits fours*