

A CELEBRATION OF SPRING AND KAROO LAMB

Welcoming Drink: Ginger Beer infused with African Mint

Interactive Eating

Karoo Lamb Tail Rusks, Karoo Lamb Biltong, Farm Butter, Pumpkin Popcorn,
Saronsberg Olive Oil and Karoo Dukkah

First Course

Lamb Carpaccio with Spekboom Salad, Pomegranate Seeds, Poached Quail Egg
And Wild Garlic Flowers served with a Palm Fruit Dressing

Saronsberg Earth in Motion

Second Course

Charcuterie Platter : Lamb Neck Terrine, Lamb Wors, Curried Banana Meatballs in Fig Leaves, Lamb Belly Pancetta,
Williston Karoobossie Cheese, Rooibos Confetti Bush and Indian Coriander Preserved Quince, Sour Fig Jam,
Aloe and Wild Ginger Chutney, Olive Tapenade and Milk Bread

Saronsberg Rooi & Saronsberg Viognier

Main Course

Wild Rosemary and Karoo Sage Lamb Pie with Buttermilk and Brandy Crust,
Pampoenkoekies with Pelargonium and Star Anise infused Syrup and Prickly Pear Green Beans

Saronsberg Shiraz

Dessert

Milk Tart Three Ways: Traditional Milk Tart served with Milk Tart Filled Koeksisters in a Four Spice Sugar
and Milk Tart Ice Cream with Dried Adam's Fig Swirl

Saronsberg Brut

DATE: 11 September

VENUE: Eat@UP, Old Agricultural Building, University of Pretoria

TIME: 18:30

