

ANNO



1695

La Motte

a culture of excellence

YOUR EXCLUSIVE INVITATION

Join us for an exclusive food and wine evening at **Bellgables Country Restaurant**

A four course meal pairing with five specially selected wines from **La Motte**

presented by Cellarmaster **Edmund Terblanche**

Friday, 25 August 2023 @ 19:00



R1,195.00 pp paid secures your ticket. Please ensure to book your table promptly

Due to popularity of our Gourmet Wine Evenings, availability is limited

With live entertainment by singer and cabaret artist **Annemarie Faca**,
we look forward to sharing the evening with you. See you there!



Your Chef Patron, **Errol Gobey**

Bookings: +27 (0) 82 551 8855 | info@bellgablesrestaurant.com

Social: www.facebook.com/Bellgables

Follow us on Instagram :-)'bellgablescountry'



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YOUR MENU

ARRIVAL DRINK

LA MOTTE CLASSIC COLLECTION SAUVIGNON BLANC

MUSHROOM SOUP

Chunky, county style mushroom soup served with garlic croutons

LA MOTTE CLASSIC COLLECTION VIN DE JOIE ROSÉ

SEAFOOD CRÊPE

Crêpe-wrapped cream based assorted seafood topped and grilled with mild Pecorino

LA MOTTE COLLECTION FRANSCHHOEK CHARDONNAY

LAMB SHANK

Oven-baked lamb shank with balsamic glaze. Served with corm-potato mash

LA MOTTE COLLECTION SYRAH

PEAR PUDDING

Poached pear in red wine sauce with litchi-pear coulis and fresh cream side

LA MOTTE CLASSIC COLLECTION CABERNET SAUVIGNON

