

botswana butchery

THE BEER & WHISKY DINNER

CANAPES

Savannah Grass-fed Beef Tartare
Black vinegar dressing, crispy garlic

Peruvian Chicken Meatball
Yellow mole, coriander mayo

ENTRÉE 1

Smoked Beef Tongue & Octopus Carpaccio
Marinara dressing, pecorino, crisp pancetta

ENTRÉE 2

Ostrich Loin
Labneh, ginger puree, berries,
venison black pudding, date puree

MAIN

(banquet style)

**Te Mana Slow Roasted
Whole Lamb Shoulder**
Thyme & pinot jus, mint jelly

Market Fish
Gnocchi, courgette spaghetti
prawns, buerre blanc

SIDES

Duck Fat Potatoes
Mixed Green Leaf
Herb Salad, Chardonnay Dressing
Steamed Seasonal Vegetables

CELEBRATORY DRAM TO FINISH IN THE BAR

Chocolate Truffles

Tuatara Pilsner
Glenfiddich 12yo Highball –
PS40 Smoked Lemonade

Tuatara Helles Lager
Glenfiddich 15yo

Tuatara APA
Glenfiddich Fire & Cane

Tuatara Primeval Tendency
Glenfiddich 21yo

Glenfiddich Grand Cru 23yo