



**Robbie Spencer Ashworth's**  
**Summer Supper Clubs, 28<sup>th</sup> and 29<sup>th</sup> July 2017**  
**in association with Journey's End Vineyards**

**Welcome drink**

The Wine-Farer Series Chenin, 2016

**Amuse bouche**

Goats cheese, thyme and honey filo cigars with gooseberry & rhubarb chutney

*Wine match suggestion 2016 The Weather Station, Sauvignon Blanc*

**First Course**

Hake in a citrus butter and cucumber sauce with cockles, sea veg and straw fries

*Wine match suggestion 2016 Haystack, Chardonnay*

*or 2016 Single Vineyard, Chardonnay*

**Main Course**

Herb and pine nut crusted loin of lamb with confit tomato, pea purée,  
potato pavé & red wine jus

*Wine match suggestion 2015 Huntsman, Shiraz Mourvedre*

*or 2011 The Cape Doctor, Cabernet Sauvignon*

**Dessert**

Brioche Summer Pudding

with white chocolate & fig leaf ice cream and sesame tuille