

ADDENDUM A ZORGVLIET PICNIC BASKETS

Zorgvliet picnic area – a piece of heaven fallen from the sky

The Zorgvliet picnic area is a piece of heaven fallen from the sky where you can be lost in your dreams, inhale the fresh air of the Banhoek Valley and bask in the warm sunshine. Just bring a blanket and pick your spot under the shade of the oak trees and let the greenery of the Zorgvliet picnic area envelope you.

At the Zorgvliet picnic area, you and your family can enjoy the spectacular views of the surrounding mountains and vineyards. The vineyards all have a different shade of green according to the types of cultivar. They are a perfect backdrop to the historic whitewashed Cape Dutch architecture of Zorgvliet Wine Estate's buildings.



Select a picnic basket of your choice from the picnic basket menu offered and experience a culinary journey that will excite your taste buds.

Summer Breeze Basket R300,00


- Savoury biscuits
- Foie gras
- Seasonal vegetable skewers
- Honey and mustard prosciutto palmiers
- Blinis with sour cream and caviar
- Cheese board
- 1 Bottle of wine
- Homemade chocolate brownies

Banhoek Basket for 2 R260,00

- Savoury biscuits
- Homemade chicken liver pâté
- Seasonal vegetable skewers
- Marinated beef skewers
- Cheese straws
- Mini seafood pancakes
- 1 Bottle of wine
- Homemade chocolate brownies

<p>The Zorgvliet Deluxe Basket for 2 R350,00</p> <ul style="list-style-type: none"> • Crostini • Homemade pâtés • Seasonal vegetable skewers • Tortilla filled with beef, chicken or salmon • Corn cakes with mango salsa • Mini quiches of the day • Homemade chocolate brownies • 1 Bottle of wine • 1 Bottle of water

[Adapted from: The Zorgvliet website: <www.zorgvliet.co.za>]

<p>Kiddies Picnic Baskets</p> <p>(for kids aged 12 years and younger)</p> <p>Bugs Picnic Basket R50,00</p> <ul style="list-style-type: none"> • Chicken nuggets and veggie skewers • Squirrel's beverage • Chocolate brownie • Jar of assorted sweets • Packet of peanuts and raisins 	
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ADDENDUM B ZORGVLIET BANQUET MENU

M	Starters
	Spinach, Feta and Onion Marmalade Phyllo Parcel set on Rocket leaves and Beetroot accompanied by Olive and Basil Pesto
E	Main Course
	Lamb noisettes with Red wine Jus, served with Potato Gratin Phyllo Pasty Strudel filled with Butternut, Mushroom, Camembert and Almonds set on Spinach Rissotto surrounded by Ginger and Tomato Basil Pesto
N	Desserts
	Sticky Toffee Pudding garnished with a Fruity Caramel Sauce or
	Lemon Cheesecake on Biscuits Base served with Passion Fruit & Raspberry Coulis or Crème Brulee topped with Caramelised Sugar
U	South African Cheese Board
	Filter Coffee or Tea

ADDENDUM C**Lemon Cheesecake****Yield 12****Preparation time: 45 min****Ingredients**

150 g	Digestive biscuits, crushed
100 g	Butter
30 g	Gelatine
60 ml	Water
125 ml	Milk
2	Eggs, separated
200 g	Sugar
2	Lemons, juice and rind
10 ml	Vanilla essence
500 g	Creamed cottage cheese
250 ml	Cream, whipped

Method:

1. Prepare the biscuit base and press into a loose bottom cake tin.
2. **__(9.4.1.1) __** the gelatine. **__(9.4.1.2) __** over boiling water.
3. Combine milk, egg yolks, and sugar in a pan; place on medium heat and cook, stirring until slightly thickened.
4. Add gelatine. Set aside to cool.
5. Beat lemon juice and vanilla into cheese, and then gradually stir in the gelatine mixture.
6. Fold in stiffly beaten egg whites and three quarters of the whipped cream. Refrigerate till set.
7. Decorate with remaining cream and fresh fruit.

[<www.food.com>]