

# LOWLANDER

GRAND CAFE

· SUPPER CLUB ·

Wednesday 29th September 6.30pm – 10.30pm

## WELCOME TO THE LOWLANDER SUPPER CLUB

*We are delighted to partner with Huyghe Brewery in Melle, Belgium and showcase some outstanding beers from Delirium paired with a delicious 5 course Belgian inspired menu created by our talented chefs at Lowlander.*

*As always, we promise a night of delicious delights and an insight into the heritage of the dishes and beers we have selected with unrivalled service by our lovely Lowlander team.*

---

### 1ST COURSE

---

*Paired with ½ pint of Delirium Tremens  
or a 125ml of Cullinan View, Chenin Blanc*

#### BITTERBALLEN

*Traditional breadcrumb beef stew croquette*

#### BRUSSELS PATE

*Brioche toast served with an onion & Delirium chutney*

#### LOWLANDER CHEESE CROQUETTES (V)

*Served with homemade ketchup*

#### BUTTERNUT & HARISSA HOUMOUS (VE)

*With toasted sesame seeds, pine kernels & pitta bread*

---

### 2ND COURSE

---

*Paired with ½ pint of La Guillotine  
or a 125ml of Veramonte, Chardonnay*

#### BEETROOT & SMOKED MACKEREL

*Served with a mustard & Delirium Tremens sauce*

#### PAN ROASTED COD

*With kale & saffron moules*

#### FRUIT DE MARE

*Spaghetti with mussels, squid & haddock in a slow roasted tomato sauce*

#### GRILLED STUFFED PORTABELLO MUSHROOM (VE)

*With vegan pesto, hazelnuts & vegan feta*

---

### 3RD COURSE

---

*Paired with ½ pint of Delirium Argentum  
or a 125ml of Luis Felipe Edwards, Merlot*

#### **TRADITIONAL STOOFFVEES**

*Belgian beef stew served with toasted ciabatta*

#### **PROSCIUTTO WRAPPED PORK FILLET**

*Carrot puree, kale & a red wine jus*

#### **DELIRIUM NOCTURNUM SLOW BRAISED BEEF CHEEKS**

*Served with creamy mash, shiitake mushroom,  
sprinkled with a smoked bacon crumb*

#### **TOMATO, ONION & BASIL TARTE TATIN (VE)**

*Served with a vegan herb pesto & rocket*

---

### 4TH COURSE

---

*Paired with ½ pint of Früli Papaya  
or a 125ml of Rugged Ridge, Zinfandel*

#### **ARANCINI (V)**

*Served with Stoemp, a Belgian potato, carrot & cheese mash*

#### **ROASTED PUMPKIN SOUP (V)**

*With apple croutons & toasted ciabatta*

#### **DELIRIUM SPICED CAULIFLOWER STEAK (VE)**

*Served with tenderstem broccoli*

---

### 5TH COURSE

---

*Paired with ⅓ of Delirium Barrel Aged Black  
or a 125ml of Paz, Malbec*

#### **LEMON & GINGER CHEESECAKE (V)**

*Served with fresh strawberries*

#### **TRADITIONAL BELGIAN WAFFLE (V)**

*With chocolate sauce, fresh strawberry & vanilla ice cream*

#### **BELGIAN CHOCOLATE BROWNIE (V)**

*With raspberry coulis & vanilla ice cream*

#### **BELGIAN CHOCOLATE & RASPBERRY TORTE (VE)**

*With raspberry sauce & vegan vanilla ice cream*

Our food is prepared in areas where cross contamination may occur and our menu descriptions do not include all ingredients. The information available is, to the best of our knowledge correct, however is subject to change. All dishes are subject to change and availability. If you have any questions, allergies or intolerances, or you require our allergen information, please speak to a member of our team who will be happy to provide this information. Please note that fish dishes may contain bones. (v) vegetarian (ve) vegan. All prices include VAT at the current rate.

All major credit cards are accepted except Amex.