HAND PICKED EXCLUSIVE EVENTS

Adapting to Change - a magical celebration of South African food, wine and horticulture

MAY 2023











Julia and Guy Hands, owners of Hand Picked Hotels, host a series of exclusive events where leading experts in wine and gardens will present, through the lens of sustainability, the future of luxury hospitality.

Enjoy an exquisite menu of traditional South African dishes, perfectly complemented by unique wines from sustainable winery, Creation Wines.

Guest Speakers





Corné Pretorius The Magic of South African Planting – Adapting to Change

Co-founder of Riebeek Nursey, Corné is an avid plant collector and conservationist, with a passion for rare, indigenous and weird and wonderful plants. <u>Discover Corné's story</u>.

Carolyn Martin Experience Creation - Biodiversity and its Impact on Fine Wine

Founder of the award-winning <u>Creation Wines</u>, a winery which embraces the sustainable philosophy of 'enhancing the beauty of nature'.

Discover Carolyn's story.

Book Your Tickets

Tuesday 23rd May New Hall, Warwickshire - Dinner from 7pm, £120 per person

Wednesday 24th May Fawsley Hall, Northamptonshire - Dinner from 7pm, £120 per person

Thursday 25th May Nutfield Priory, Surrey - Dinner from 7pm, £120 per person

Saturday 27th May Grand Jersey, Jersey - Lunch from 12.30pm, £75 per person

Sunday 28th May St Pierre Park, Guernsey - Lunch from 12.30pm, £75 per person

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A Taste of South Africa

Lunch Menu

Canapés

Mfino, cream cheese, peppadew, sorrel
Wine: Creation Sauvignon Blanc
Boerewors, chakalaka and pap
Wine: Creation Sauvignon Blanc

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Cured hake, butter emulsion, nori dust, pickled samphire, cucumber, onion Wine: Creation Reserve Chardonnay

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Rack of lamb, pearl barley risotto, chimichurri Wine: Creation Reserve Pinot Noir

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Sweet potato Malva pudding Wine: Creation Chardonnay

Dinner Menu

Canapés

Mfino, cream cheese, peppadew, sorrel
Wine: Creation Sauvignon Blanc
Boerewors, chakalaka and pap
Wine: Creation Sauvignon Blanc

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Cured hake, butter emulsion, nori dust, pickled samphire, cucumber, onion Wine: Creation Reserve Chardonnay

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Couscous, kale and strawberry salad Wine: Creation Rosé

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Rack of lamb, pearl barley risotto, chimichurri Wine: Creation Reserve Pinot Noir

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Bobotie with saffron rice, tomato, red onion and coriander salsa, spicy mango chutney Wine: Creation Syrah Grenache

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Sweet potato Malva pudding Wine: Creation Chardonnay

