

Gourmet table set for a feast

Prepare your own four-course dinner at home with these delectable Farmhouse Hotel recipes, writ Chisholm

By Fiona Chisholm

The Farmhouse Hotel in Langebaan attracts diners from all along the West Coast and as far afield for its famous gourmet evening. For the past six years it's been held every alternate winter month, November.

The most recent dinner on July 27 marked the first under the hotel's new owners Village And Life in June. It was also for the first for which Michael Collins, a retired chef who trained at London's Grosvenor House, created the six-course menu together with the hotel's new young chefs Nicky K Volente Warnick.

When the hotel's experienced chef was replaced three weeks ago by Koch, general manager Dolor asked Collins, who lives permanently in Langebaan and has assisted in the kitchen for previous go to take over.

And what a feast the team prepared!

Two starters featuring Langebaan mussels with fresh flaked tuna in the one dish, and poached bab centrepiece of the second, and two main courses, featuring kudu and chicken.

A refreshing grapefruit sorbet was offered before the main course and the dinner was rounded off salad served with a five-year-old pot-still brandy.

Each course was designed to enhance the wines from Avontuur, a wine and equine farm on the slc Helderberg.

Avontuur's young winemaker Adel van der Merwe, 25, may look like everybody's granddaughter strong credentials.

After studying oenology and viticulture at Stellenbosch University she cut her teeth at Hartenberg and has also worked overseas.

The welcoming drink the 2007 Sauvignon Blanc was her first vintage and bottled three days before and was thus still full of those delicious after fermentation flavours underlining the character of the

She also blended the best wine of the night the Avontuur Baccarat 2004, consisting of 20% Cabernet Merlot and 60% Cabernet Sauvignon.

Surprisingly, this was served with the second main course, a chicken breast dish specially chosen to follow the melt in your mouth kudu medallions topped with a cranberry and red wine sauce.

Farmhouse portions are farmhouse sized and two heavy meaty main courses sometimes overwhelm Hence the light touches at the end of the superb dinner.

Create your own gourmet dinner at home from four of the dishes served at the Farmhouse. Ingredients

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